

FEES

COURSE REGISTRATION - - - - - \$93.00

Price includes Workbook & Exam on day of Course

CHALLENGE EXAM REGISTRATION - - - - - \$36.00

Workbook can be purchased separately if required

FOODSAFE WORKBOOK - - - - - \$20.00

Workbooks available in the following languages: English, French, Chinese, Korean, Arabic & Punjabi

**All prices include GST*

REGISTRATION POLICY

No registrations accepted within 24 hours of scheduled Course or Challenge Exam date.

REFUND POLICY

No refunds within 24 hours of scheduled Course or Challenge Exam date.

No-Shows will not be refunded.

MAKE CHEQUES PAYABLE TO:

THE MINISTER OF FINANCE

(NSF FEE \$25.00)

Inquiries and completed registration forms should be emailed to foodsafety@gov.mb.ca

NO WALK-INS

Only persons pre-registered will be admitted.

foodsafety@gov.mb.ca

204-945-3705

1-855-236-1566

FULL-DAY COURSE

8:30AM-4:30PM

Sign-In at 8AM

PHOTO ID REQUIRED

LUNCH **NOT** INCLUDED

2026

Thursday, January 22 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

Wednesday, March 25 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

CHALLENGE EXAM

Sign-in at 8:45AM

Exam BEGINS at 9AM

PHOTO ID REQUIRED

2025

Tuesday, December 9 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

2026

Wednesday, January 14 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

Wednesday, February 11 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

Wednesday, March 11 - Canad Inns Polo Park

1405 St. Matthews Avenue, Winnipeg, MB

CERTIFIED FOOD HANDLER

TRAINING PROGRAM

2025/2026

**MANITOBA HEALTH
HEALTH PROTECTION UNIT**

**WEBSITE: [MANITOBA.CA/
HEALTHPROTECTION](http://MANITOBA.CA/HEALTHPROTECTION)**

EMAIL: FOODSAFE@GOV.MB.CA

TELEPHONE: 204-945-3705

TOLL FREE: 1-855-236-1566

Presented by:

Health Protection Unit

Public Health Inspectors

REGISTRATION FORM

Date Selected: _____

PARTICIPANT

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Email: _____

ESTABLISHMENT (NOT REQUIRED)

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Contact Person: _____

EXAM LANGUAGES AVAILABLE:
(Please choose a language preference)

☐ English ☐ Chinese Simplified

☐ French ☐ Chinese Traditional

☐ Farsi ☐ German ☐ Arabic

☐ Spanish ☐ Ukrainian ☐ Russian

☐ Korean ☐ Greek ☐ Punjabi

☐ Tagalog ☐ Vietnamese ☐ Japanese

☐ Verbal exam (not available for challenge exam dates)

Please add **VISA** or **MasterCard** for payment (16 digits)

Exp. Date (4 digits) _____

CVC (3 digits) _____ *Confirmation & receipt sent by email

I authorize using card for payment (please add initials) _____

WHO SHOULD ATTEND?

WHO SHOULD ATTEND?

- All owners, managers and supervisors of food service establishments.
- All food service personnel who are responsible for the receiving, preparing and serving of food.



NOTE:

- ◆ In accordance with the City of Winnipeg Food Service Bylaw: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

COURSE OUTLINE

MICROBIOLOGY

- ◆ BASIC INTRODUCTION TO FOOD MICROBIOLOGY

FOODBORNE ILLNESS

- ◆ COMMON FOODBORNE ILLNESSES, THEIR CAUSES AND PREVENTATIVE MEASURES

HEALTH AND HYGIENE

- ◆ PROPER PERSONAL HYGIENIC PRACTICES AND GOOD HEALTH

SERVING AND DISPENSING

- ◆ PROPER TECHNIQUES FOR FOOD SERVICE AND DISPLAY

FOOD PROTECTION

- ◆ SAFE FOOD PREPARATION AND HANDLING PROCEDURES

RECEIVING AND STORAGE

- ◆ FACTORS INVOLVED IN RECEIVING AND STORING FOOD

CLEANING AND SANITIZING

- ◆ CORRECT DISHWASHING FACILITIES, TECHNIQUES, APPROVED SANITIZERS AND PROPER UTENSIL STORAGE