

## FEES

COURSE REGISTRATION FEE \$93.00  
(Workbook & Exam Included)

EXAM ONLY \$36.00

CERTIFICATE REPLACEMENT \$6.00

ENGLISH FOODSAFE WORKBOOK \$13.00

CHINESE FOODSAFE WORKBOOK \$13.00

PUNJABI FOODSAFE WORKBOOK \$13.00

KOREAN FOODSAFE WORKBOOK \$13.00

(All prices include GST)

### REFUND POLICY:

No refunds within 24 hours of scheduled course date. No Shows will not be refunded or rescheduled

### CHEQUES PAYABLE TO:

THE MINISTER OF FINANCE  
(NSF FEE \$25.00)

Register by mail or

by phone: 8:30 AM to 4:00 PM

"Call for mailing address or fax number & to check for course availability"

NOTE: Only persons pre-registered will be admitted. NO WALK-INS

For more information call:

**204-945-3705**

**1-855-236-1566**

## COURSE SCHEDULE

Canad Inns Polo Park  
1405 St. Matthews Avenue  
8:30AM-4:30 PM Sign-In 8:00 am

PHOTO ID REQUIRED  
LUNCH NOT INCLUDED

### 2019

Wed. Sept 11

Tues. Oct 8

Tues. Nov 5

Wed. Dec 11

### 2020

Tues. Jan 7

Tues. Feb 11

Tues. Mar 10

Tues. Apr 7

Thur. May 14

Tues. June 2

## EXAM ONLY

9:00AM

Canad Inns Polo Park  
1405 St. Matthews Avenue  
Sign-In 8:45 am  
Exam BEGINS at: 9:00 am  
PHOTO ID REQUIRED

### 2019

Thur. Sept 12

Tues. Oct 22

Thur. Nov 21

Thur. Dec 12

### 2020

Tues. Jan 14

Thur. Feb 13

Tues. Mar 17

Wed. Apr 15

Wed. May 13

Tues. June 9



# CERTIFIED FOOD HANDLER

# TRAINING PROGRAM

2019/2020

MANITOBA HEALTH  
HEALTH PROTECTION UNIT

TELEPHONE: 204-945-3705  
TOLL FREE: 1-855-236-1566

Presented by:

Province of Manitoba  
Public Health Inspectors

# REGISTRATION FORM

# WHO SHOULD ATTEND?

# COURSE OUTLINE

Course Date Selected: \_\_\_\_\_

## PARTICIPANT

(Please print clearly as this name will appear on the certificate)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/Town: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Email: \_\_\_\_\_

## ESTABLISHMENT

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/Town: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Contact Person: \_\_\_\_\_

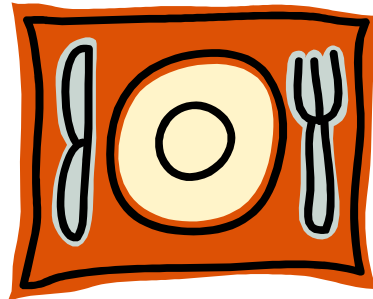
## COURSE EXAM AVAILABLE IN:

(Please check preference)

- |   |  |
|---|--|
| <input type="checkbox"/> English                                  | <input type="checkbox"/> Spanish             |
| <input type="checkbox"/> French                                   | <input type="checkbox"/> German              |
| <input type="checkbox"/> Korean                                   | <input type="checkbox"/> Tagalog             |
| <input type="checkbox"/> Punjabi                                  | <input type="checkbox"/> Chinese Simplified  |
| <input type="checkbox"/> Ukrainian                                | <input type="checkbox"/> Chinese Traditional |
| <input type="checkbox"/> Greek                                    | <input type="checkbox"/> Arabic              |
| <input type="checkbox"/> Farsi                                    | <input type="checkbox"/> Vietnamese          |
| <input type="checkbox"/> Verbal (not available at challenge exam) |  |

## 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.

## 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