

StateFoodSafety Stakeholder Communication

Purpose

This program's purpose is to provide food handlers with the information they need to handle food safely. This information may include content specified by state or local regulations.

Scope

This program will teach or reiterate responsible food handling principles to the learner.

Learning Objectives (Effective date April 29, 2020)

By the end of this course, you will be able to:

- Recognize how food can cause illness or allergic reactions.
- Prevent contamination of food and food-contact surfaces with the hands and body.
- Identify which symptoms or illnesses must be reported to a manager.
- Use time and temperature control throughout the flow of food.
- Maintain a clean environment for food preparation and service.

Prerequisites:

To get your card, simply watch the training videos and pass the test. More than 90% of people who take this course pass.

What is a food handlers card?

A food handler card is a certificate, card, or permit that shows you have completed a food safety course that is approved by your state and county, and that you understand the basics of food safety.

Certificate Term of Validity

Your food handlers card will be valid for 3 years in most states. In the State of Texas, your food handlers card will be valid for 2 years.

Certificate Reprint

In most areas, you can reprint your required Food Handler Certificate by logging in to your account.

Qualifications of Instructional Personnel

To learn more about StateFoodSafety, go [here](#).

Program Sponsor and Policies

This program is provided by StateFoodSafety, a wholly owned subsidiary of Certus, and is therefore subject to StateFoodSafety's policies:

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- [Complaints and Appeals Policy](#)
- [Certificate Issuance and Use Policy](#)