



SERVSAFE® FOOD HANDLER PROGRAM

Taught by Defiance County Public Health Sanitarians
Participants will take a 3-hour in-person course
And exam to obtain the Ohio Level One
Person-in-Charge Food Safety Certification

The ServSafe® Food Handler Program provides the resources to help keep food safety as an essential ingredient in every meal by providing basic food safety information to help prevent food borne illness. Participants will receive a certificate of completion after successful completion of the course and exam.

OHIO FOOD CODE REQUIRES ONE PERSON PER SHIFT BE KNOWLEDGEABLE IN FOOD SAFETY

Topics Covered Include:

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| <ul style="list-style-type: none"> Foodborne Illness How Food Can Become Unsafe or Contaminated Proper Hand Washing and Hygiene How to Use Gloves properly How to Calibrate and Use a Thermometer How to Properly Check Food Temperatures Physical Facility Cleaning Requirements | <ul style="list-style-type: none"> Thawing and Cooling Methods Minimum Internal Cooking Temperatures for Foods Proper Temperatures for Hot and Cold Holding Proper Way to Reheat Food Cleaning vs. Sanitizing Checking Sanitizer Concentration Proper Dish washing techniques |
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✂-----Cut off and return to DCGHD with payment-----✂

REGISTRATION FORM ServSafe® Food Handler (Person-in-Charge) Program

Facility Name: _____ Number of Participants: _____ Cost: _____ (\$30.00 per person)

Contact Person _____ Phone Number: _____ E-mail _____

Preferred Course Date and Time (circle one)

June 17 9a-12p	September 16 9a-12p	December 16 9a-12p
June 17 1p-4p	September 16 1p-4p	December 16 1P-4p

If none of these class times work, contact our office to schedule an alternative class
- Questions? Call - 419-784-3818 or Email - deh@defiancecohealth.org -

MAKE CHECKS PAYABLE TO DCGHD