

Chautauqua County
Department of Health &
Human Services

**CERTIFIED
FOOD HANDLER
TRAINING**

Brief Description

The Certified Food Handler Training Program is a three hour course designed to teach participants the basic principles of safe food handling. The program includes the following topics:

- Causes and prevention of foodborne illness
- Proper methods of thawing, cooking, hot-holding, cooling and reheating
- Hand washing/hygiene
- Sanitation
- Rules and regulations, including Subpart 14-1 of the State Sanitary Code (Food Service Establishments)

Certification

This three hour training is required of Food Service Establishments in Chautauqua County as authorized in Subpart 14-1, Section 14-1.73 of the New York State Sanitary Code:

All food service establishments permitted by the Public Health Director shall be required to have at least one individual in a position of management or control involved in the routine operation of the establishment complete a food handler training course approved by the Public Health Director.

Certifications will remain valid for 5 years, at which time you will need to renew your certification. This training is also open to anyone who would like to receive a safe food handling certificate in an effort to become employed in the food service industry.

If you have an employee on staff who is certified through another accredited curriculum that meets or exceeds the Chautauqua County Department of Health training course (as determined by the Public Health Director) you must provide proof to our office.

Pre-registration is preferred.

Cancellation Policy: Registration fee is non-refundable.

For class schedule and more info visit www.healthyCHQ.com for further class schedule information.

Trainings will be held once per year in the following areas:

Jamestown @ JCC
Mayville @ County Emergency Services
Dunkirk @ JCC North

Cost: For-profit establishments: \$40.00 for the first person, and \$30.00 for each additional person. Non-for-profits: \$25.00 for the first person (includes book to share), and \$15.00 for each additional person.

Why Receive Food Safety Training?

According to the Centers for Disease Control (CDC) the majority of foodborne illnesses in the United States are attributed to public eating establishments. This proactive training material will:

- Safeguard the health of your customers and employees
- Protect the public image and reputation of your establishment
- Reduce the risk of lawsuits and high insurance premiums at your establishment.
- Allow you the confidence of knowing your employees consistently prepare and serve food in a safe and sanitary manner
- Improve your establishment

Environmental Health Services
Chautauqua County
Department of Health &
Human Services
HRC Building
7 N. Erie St.
Mayville, NY 14757

Telephone: 716-753-4693

Email: chealth@co.chautauqua.ny.us

Fax: 716-753-4344

Chautauqua County
Department of Health &
Human Services



Website: www.co.chautauqua.ny.us

Please indicate your location preference:

- Jamestown
- Mayville
- Dunkirk

Registration Form – CERTIFIED FOOD HANDLER TRAINING

Name(s) _____ City _____ State _____ Zip _____
Address _____
Email address _____
Telephone # _____ Cell # _____
Employer _____ Occupation _____
Address _____ City _____ State _____ Zip _____
Telephone # _____

Registration form and non-refundable certification cost must be received by two weeks prior to sc course. Make check payable to Director of Finance, and mail to: Chautauqua County Departm Health & Human Services, Emv. Div., HRC Building, 7 N. Erie St., Mayville, NY 14757.

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Food Handler Training

Certification Program