



THE DISTRICT OF THUNDER BAY
SOCIAL SERVICES ADMINISTRATION BOARD

Level 1 Food Safety Course

Choose from one of the following two options:

**Tuesday, November 19th, 2019
9:00am – 4:00pm
Communities Together for Children**

**Wednesday, December 4th, 2019
9:00am – 4:00pm
Communities Together for Children**

Due to the changes in regulations, the TBDSSAB is covering the cost for staff to be trained in safe food handling. The goal of this course is to help people understand what causes food poisoning and what steps to take to ensure safe food handling.

Every day in Canada someone is sickened due to poor food handling, preparation and storage practices. In many cases, it can be due to a lack of knowledge. One small mistake can lead to serious illness. This seven-hour session will provide all the basics to ensure proper safe food handling, preparation and storage including:

- How bacteria grow
- How bacteria make us sick
- Food poisoning
- Causes of food contamination
- Food allergies
- Responding to food poisoning
- Hygiene and health issues
- Handwashing
- Safe serving and dispensing of food
- The role of the Public Health Inspector
- Food premises regulations
- Safe food handling
- Proper food temperatures
- Receiving and storing food safely
- Dishwashing methods
- Proper cleaning and sanitizing
- Hazard Analysis Critical Control Points (HACCP) Program

Participants who score 70% or higher on the final exam will receive a Safe Food Handler certificate from the TBDHU recognized by the Ministry of Health & Long Term Care. Certification is valid for five years.

To register, please contact Jodi Corbett at Jodi.Corbett@tbdssab.ca. Registration will be taken on a first-come-first-served basis and the **deadline to register is Friday, November 8th, 2019.**



Thunder Bay District
Health Unit