

Required Training Procedures for the Food Safety First Principles for Food Handlers Course and Assessment



The Food Safety First Principles for Food Handlers certificate program is designed to provide food handlers with the basic knowledge they need to safely handle food for human consumption. Formal food safety training is not uniformly required by law in all local and state health jurisdictions. This program is based on the U.S. Food and Drug Administration (FDA) Food Code, and it is recommended for workers involved in the preparation, handling, serving and displaying of food. If you have any questions, call (800) 446-0257.

Required Procedures for Delivery of Course and Assessment

BEFORE THE COURSE

- Verify that each Candidate has a valid government-issued photo ID. Refuse entry to Candidates arriving five or more minutes late. *(At your discretion, latecomers may forfeit their fees.)*
- Have the Candidates **legibly** fill out their name, city, state and email address on the Candidate Score Form. This information is for purposes of communication regarding this course, assessment, and their Food Handler Certificate only. Information will not be disclosed to third parties.
- Prior to distributing the *Food Safety First Principles for Food Handlers* book, **remove the following**:
 - The score calculation and assessment answer sheet *(last page of the book)*
 - The back cover, which contains the Certificate of Completion

DURING THE COURSE

- Candidates must be present through the entire course and pass the assessment to receive a Certificate of Completion.
- Do not allow guests to “sit in” on the course or assessment.
- Follow the Intended Learning Outcomes, Course Curriculum and Learning Activities on the following pages.
- Distribute the Assessment & Feedback form upon completion of the training course.

DURING THE ASSESSMENT

- Instruct the Candidates to take the assessment answering all questions.
- Do not allow Candidates to assist or talk to each other during the assessment. Refer to Violation of Rules below if an issue arises.

AFTER THE ASSESSMENT

- Upon assessment completion, collect and score the assessment **using the Score Calculation Sheet** that was removed from the book.
- At your discretion, allow Candidates who fail the assessment to review the training materials and retake the assessment.
- Once the Candidate has successfully passed the assessment, completely fill out the Certificate of Completion. Give the Candidate the certificate and wallet card. Retain the stub on the bottom left for your records.
- Complete the Candidate Score Form, including the score, expiration date, and Candidate present checkbox.

SCORE AND FEEDBACK FORM SUBMISSION

- Prior to giving out Certificates of Completion, ask Candidates to fill out the Candidate Feedback form, providing course, assessment and instruction feedback. Candidates can also submit feedback through our website at www.nrfsp.com/foodhandler.
- Email the Candidate Score and Candidate Feedback forms to customer.service@nrfsp.com or fax to 407-352-3830.
- Failure to return this information will jeopardize your status as an Approved Program Provider.

VIOLATION OF RULES

- Candidates caught violating training and assessment rules, such as cheating or not following other program procedures can be dismissed from the site and may be declared permanently ineligible for future courses and assessments.

Intended Learning Outcomes	Course Curriculum	Learning Activities	Student Assessment Method
<p>Part 1 Introduction to Food Safety: Demonstrate understanding and knowledge of safe guarding the health of consumers with specific skills, techniques, methods and responsibilities:</p> <ul style="list-style-type: none"> • Importance of Food Safety • Consumer awareness • Impact of foodborne illness • Food safety and the law / Food Safety Icons • Causes, Types and symptoms of foodborne illness • People most at risk • Food Allergies and intolerance • Allergies and intolerance • Bacteria / Pathogenic Bacteria • Temperature danger zone • Potentially Hazardous foods and Time Temperature control; Recognizing PHF/TCS foods • Contamination / Sources /Prevention checklist • Temperature Control /Examples of foodborne illness • Preparing, Presenting and Displaying Food • Spoilage and preservation • Delivery, Storage, Rotation of Food • Personal Hygiene / clothing, hand washing • Reporting Illness 	<ul style="list-style-type: none"> • Microbiology and illness • Bacteria • PHF/TCS • Contamination and prevention of illness • Temperature control • Preparing and presenting food • Spoilage and Preservation • Delivery and Storage • Personal Hygiene 	<ul style="list-style-type: none"> • Read Part 1 of the Food Safety First Principles for Food handlers • Hazard Spotting Exercise 1 and 2 • Activity page 4,9,13,15,23,27,29,33, 37. 	<p>Assessment:</p> <p>Q 1: Importance of food safety</p> <p>Q 2: Where pathogenic bacteria come from</p> <p>Q 3: Examples of sources of contamination</p> <p>Q 5: People most at risk</p> <p>Q 6: Food allergies and intolerance</p> <p>Q 7: Recognizing PHF/TCS foods</p> <p>Q 10: The danger zone.</p> <p>Q 11: Thawing frozen food</p> <p>Q 12: Methods for quickly cooling foods</p> <p>Q 18: Importance of food safety</p> <p>Q 21: How contamination occurs</p> <p>Q 23: Essential hand washing</p> <p>Q 24: Appropriate clothing</p> <p>Q 25: Appropriate clothing/Jewelry</p> <p>Q 26: Reporting Illness</p> <p>Q 27: How contamination occurs</p> <p>Q 28: Causes of contamination</p> <p>Q 30-31: How contamination occurs</p> <p>Q 32: Food rotation</p> <p>Q 34: Ready-to-eat foods</p> <p>Q 35: Display food</p>

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<p>Part 2 Cleaning and Sanitizing: Demonstrate understanding and knowledge of specific principles of cleaning and sanitizing food establishments.</p> <ul style="list-style-type: none"> • Purpose of Cleaning • Detergents, Sanitizing and What to Sanitize • When to clean and Sanitize • Stages of cleaning • Cleaning a work surface • Cleaning and Sanitizing dishes • Food Safety precautions • Trash Disposal 	<ul style="list-style-type: none"> • Cleaning and Sanitizing 	<ul style="list-style-type: none"> • Read Part 2 of the Food Safety First Principles for Food handlers • Activity page: 42 	Assessment: <ul style="list-style-type: none"> • Q 4: Cleaning and Sanitizing • Q 29: What to sanitize • Q 33: What to sanitize • Q 37: Manual dishwashing
<p>Part 3 Pests: Demonstrate understanding and knowledge of specific details and elements of pest control and prevention.</p> <ul style="list-style-type: none"> • Pests overview • Unhealthy Habits of Pests • Problems from Pest Infestations • Preventing Pest problems • Evidence of a problem • Dealing with an infestation 	<ul style="list-style-type: none"> • Pest Prevention 	<ul style="list-style-type: none"> • Read Part 3 of the Food Safety First Principles for Food handlers • Activity page: 45 	Assessment: <ul style="list-style-type: none"> • Q 38: Preventing Problems • Q 39: The evidence of a problem

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<p>Part 4 Layout and location : Demonstrate understanding and knowledge of the way food establishments are designed, equipped and operated to ensure food safety.</p> <ul style="list-style-type: none"> • Importance of design in food establishments • Suitable design , work flow to prevent foodborne illness • Safe materials designed to protect everyone’s health • Best Materials for food equipment • Equipment access for cleaning • Services and Facilities including good lighting, ventilation and hot water • Prevent contamination, Pests and control temperatures • Food equipment and utensils standards 	<ul style="list-style-type: none"> • Layout and location of Food establishment for safe food handling, preventing contamination. 	<ul style="list-style-type: none"> • Read Part 4 of the Food Safety First Principles for Food handlers • Activity page: 49 	Assessment: Question 19: How to wash hands Question 22: How to wash hands Question 20: Prevention Checklist
<p>Part 5 Food safety Control: Demonstrate understanding and knowledge of appropriate controls and for monitoring and maintaining food safety standards</p> <ul style="list-style-type: none"> • Food Safety Laws are designed to protect consumers from illness and Harm • Food Service employees and the law • Employers and the law • Hazard analysis • HACCP • Enforcement of Food Legislation • Penalties 	<ul style="list-style-type: none"> • Food Safety Control 	<ul style="list-style-type: none"> • Read Part 4 of the Food Safety First Principles for Food handlers • Hazard Spotting Exercise 3 • Activity page: 52 	Assessment Q 8: Controlling time and temperature Q 9: Time as a Public Health Control (TPHC) Q 13: Minimum cooking temperatures for common foods Q 14: Minimum cooking temperatures for common foods Q 15: Precautions for reheating food Q 16: The danger zone Q 17: The danger zone Q 36: Enforcement of food legislation