



Division of Environmental Health

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FOOD FACILITIES TRAINING REQUIREMENTS

California Food Safety Manager Certification

The California Retail Food Code (CalCode) requires food facilities to have at least one individual on staff that has passed an approved food safety manager certification test (113947.1). An individual who is food safety certified can only serve as the certified manager for one facility. The certified manager is responsible for establishing the food safety system at the facility and for training staff in principles and practices of food safety.

Food safety manager certificates are valid for five (5) years from the date of testing. Humboldt County Division of Environmental Health (DEH) maintains a copy of valid manager certificates in the facility file where the manager serves. It is the responsibility of the permit holder to ensure that copies of new and renewal certificates are sent to DEH for filing.

The only facilities exempt from this certification requirement are Certified Farmers Markets, produce stands, temporary food facilities, and facilities handling only prepackaged foods.

The following local providers offer a one-day training class and testing. Current schedules can be found on the websites or by calling the provider. They will also schedule food handler classes (see below) for employers or other large groups.

College of the Redwoods: 707-269-4000, or
<http://www.redwoods.edu/departments/community-ed/servsafe.asp>

Carol Miller (Eureka): 707-443-2419, or
www.foodserviceassist.com

Shannah Marenghi (Humboldt County): 707-986-7168, 707-223-1685, or
<http://www.foodsafetytrainingca.com>

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California Food Handler Cards

The California Retail Food Code requires that all food handlers obtain a food handler card by passing one of the approved exams within 30 days of the date of hire (§113948).

“Food Handler” means an individual who is involved in the preparation, storage, or service of food in a permanent or a mobile food facility (§113790). Most restaurant employees are required to obtain the food handler card, including (but not limited to): wait staff, chefs, head cooks, cooks, bussers, bartenders, host/hostesses that handle food, plates, or glasses, beverage pourers (including alcoholic beverage pourers), and supervisory personnel (such as the general manager or managers). Those employees certified under the existing food manager certification program do not need a food handler card. See below for a list of facilities and operations that are exempt from this requirement.

There are currently no local providers of training or testing for individual food handler cards. The following online training programs are approved as of the revision date below:

StateFoodSafety	http://www.statefoodsafety.com/
eFoodHandlers	http://www.efoodhandlers.com/
MindLeaders	http://www.mindleaders.com/ca-food-card/
NRFSP	http://www.envhealthtesting.com/foodhandler.aspx
ServSafe	http://www.FoodHandlerUSA.com
PremierFoodSafety	http://www.premierfoodsafety.com/california-food-handler-card
SafeWay Certifications	http://www.safewayclasses.com/
TAP Series	http://www.tapseries.com/index.html

Facilities must maintain records showing that each food handler they employ has a valid food handler’s card (for example, copies of each employee’s card), and must make these records available at the time of inspection. Health Inspectors will ask to see food facility records for all food handlers, and may cite violations if the records are incomplete or unavailable. Inspectors may also ask individual food handlers to show their cards.

Employees of the following are exempt from foodhandler card requirements:

- Certified farmers’ markets
- Commissaries
- Licensed health care facilities
- Grocery stores, including convenience stores
- Mobile support units
- School cafeterias
- Restricted food service facilities
- Pharmacies
- Facilities providing approved in- house food safety training (primarily major chains).
- Facilities subject to a collective bargaining agreement with their employees
- Temporary food facilities