

# FOOD SAFETY

It's in  
your  
hands!



## REGISTRATION FORM

Please complete and return this form with the tuition fee of \$42 (G.S.T. included) at least one week before the course date.

Mail registration form and payment to:  
Windsor-Essex County Health Unit  
Attention: Health Inspection  
1005 Ouellette Avenue, Windsor, ON N9A 4J8

### PLEASE PRINT

NAME \_\_\_\_\_

FULL MAILING ADDRESS \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

TELEPHONE (HOME) \_\_\_\_\_

(WORK) \_\_\_\_\_

CURRENT EMPLOYER \_\_\_\_\_

POSITION \_\_\_\_\_

COURSE DATE \_\_\_\_\_

COURSE LOCATION \_\_\_\_\_

Make cheques payable to Windsor-Essex County Health Unit.

## Instructor

**Elaine Bennett** B.A.Sc., C.P.H.I. (C)  
Community Public Health Inspector, Educator

**Register as soon  
as possible.  
Class size is limited.**



For further information or to register  
call the Windsor-Essex County Health Unit  
at 519-258-2146 ext. 1450 or 1474  
or visit [www.wehealthunit.org](http://www.wehealthunit.org)

## Food Handler Certification Course

FOR  
FOOD HANDLERS,  
SUPERVISORS,  
AND MANAGERS





## Know the risk!

Health Canada estimates that every year, 11 to 13 million Canadians suffer from food-borne illnesses caused by unsafe food handling practices.

Can you afford to lose customers, your reputation, or your business as a result of food poisoning?

Unsafe food handling practices can result in:

- Negative publicity associated with food poisoning.
- Legal fees.
- Increased insurance costs.
- Professional embarrassment.

## Why you should attend

- To satisfy the standards of the Ministry of Health for Food Handler Training throughout the province of Ontario.
- To learn what causes food poisoning, how it affects people, and how it can be prevented.
- To improve your skills in preparing a safe food product and recognize potential hazards.

## Course Description

The food safety course will provide you with an understanding in the following areas:

- The role of micro-organisms in foodborne illness.
- Prevention of foodborne illness.
- Implementing the HACCP (Hazard Analysis and Critical Control Point) principles including:
  - Proper control of food temperature.
  - Safe food handling and storage.
  - Need for good personal hygiene.
- Handling the concerns of customers with food allergies.
- General sanitation and maintenance of a food premise, and compliance with Ontario Food Premise Regulation 562/90.
- Healthy eating and food service.



## Cost

\$42 (including G.S.T.)

Cost includes:

- All course materials.
- One probe thermometer.
- Examination fee.

Upon completion participants will receive a certificate that is recognized by all health units province-wide.

attend

cost