



The Learn2Serve Food Handler Certificate Program has national ANSI accreditation. The Learn2Serve Food Handler Certificate Program is recommended and often required for individuals employed or seeking employment at a facility that prepare, serve, or sell food. Become a certified food handler and take the ANSI-ASTM approved Learn2Serve Food Handler Certificate Training Program today! The purpose and goal of the Learn2Serve ANSI Certified Food Handler Certificate program today! The purpose and goal of the Learn2Serve ANSI Certificate program today! environment. These individuals will also be able to better understand how handling food correctly reduces risks. Course Hours: 2 Hours Cost Food Handler Certificate of completion: A certificate of completion will be issued to individuals who meet the following course requirement: Minimum seat time of 75 minutes Completion of the course and successfully passing the final exam with a minimum passing score of 75% Individuals who do not pass the exam on the first attempt to review the course content and pass the final exam. Accreditation Reference American National Standards Institute and the Conference for Food Protection (ANSI-CFP) Accreditation Program Food Protection Manager Certification Program Company: 360training.com, Inc. Accreditation ID: 0975 Website: ANSI (Amercian National Stadards Institute) Course Outline 1.1 Recognize why food safety is important to establishments, employees, and customers. 1.1.1 Identify common goals of food safety. 1.1.2 Recognize the benefits of maintaining high standards of food safety. 1.1.3 Indicate ways in which food safety affect businesses, employees, and customers. 1.2 Indicate specific regulations, policies, and agencies that dictate food safety practices in food establishments. 1.2.1 Recognize the proper adherence of established regulations related to food safety including food and health codes. 1.2.2 Identify common critical control points of the HACCP system. 1.2.3 Recall biohazards that contaminate food and cause foodborne illness. 2.1.1 Define the term biohazard. 2.1.2 Identify various types of biohazards. 2.1.3 Relate types of viruses and their common symptoms and causes. 2.2.1 Indicate the likely causes of specific foodborne illnesses. 2.2.2 Define five types of foodborne illnesses. 2.2.3 Recognize the symptoms of salmonella food poisoning, shigella, norovirus infection, e. coli infection, and hepatitis A infection. 2.2.4 Select specific procedures that food handlers can follow to prevent common foodborne illnesses. 2.3 Identify the signs and causes of food spoilage. 2.3.1 Indicate common signs of food spoilage areas. 3.1.1 Define biological, physical, and chemical food contamination. 3.1.2 Indicate during which stages of food management contamination. 3.1.4 Apply food handling practices that can prevent contamination. 4.1 Recognize conditions that increase the likelihood that foods will become hazardous. 4.1.1 Identify potentially hazardous foods (PCF). 4.1.2 Identify six conditions that can enable disease-causing bacteria to multiply to harmful levels. 4.1.3 Name common food allergens. 4.1.4 Recall symptoms of allergic reaction to food. 4.2 Express techniques that can be used to safely preserve food. 4.2.1 Recognize the purpose and benefits of effective food preservation. 4.2.2 Distinguish between various types food preservation including cold, heat, and dehydration methods. 4.2.4 Indicate how to safely carry out various food preservation techniques. 4.3 Relate temperature control methods that can be used by food handlers to promote food safety. 4.3.1 Indicate appropriate methods and temperature ranges for thawing frozen food according to food according to food according to food code. 4.3.4 Recognize problems associated with temperatures abuse and how to avoid them. 4.4 Indicate the proper way to measure food and facility temperatures to maintain temperature control. 4.4.2 Recognize devices that are appropriate for use by food handlers to measure temperature. 4.4.3 Identify how and when to calibrate thermometers to ensure accurate temperature readings. 5.1 Recognize personal hygiene practices and their importance in the workplace. 5.1.1 Indicate contamination hazards that may be introduced by employees. 5.1.2 Choose ways prevent food contamination in the event of employee illness, sickness, or injury. 5.1.3 Select practices related to hair, clothes, perfume, jewelry, and bandages that employees can use to prevent contamination. 5.2.1 Select correct steps in hand washing procedures. 5.2.2 Recall the appropriate use of gloves while handling food including practices for managing contamination. 5.3.1 Identify effective food handling techniques that promote cleanliness and safety in food establishments. 5.3.1 Indicate the proper use of utensils and barriers to avoid direct contact with food or food surfaces. 5.3.2 Recall the competencies and training required for use in food establishments. 6.1.1 Select actions that qualified employees must take when purchasing and receiving food. 6.1.2 Indicate reasons to reject delivered foods that are unacceptable for use. 6.2 Indicate special considerations for receiving and storing meat and poultry. 6.2.1 Recognize the significance of USDA stamps and stickers. 6.2.2 Recognize the correct procedures for storing, preparing, and displaying raw animal foods. 6.3 Recognize how to store foods to avoid hazards like contamination and spoilage. 6.3.1 Indicate how biological, physical, and chemical contamination can occur in stored foods. 6.3.2 Identify procedures for properly storing food according to code. 6.3.3 Indicate how to load refrigerators, freeze supplies, and arrange dry storage to encourage food safety. 7.1 Indicate how improper cleaning and sanitizing procedures can create hazards such as contamination. 7.1.1 Select examples of how biological and physical contamination. 7.1.1 Select examples of how biological and physical contamination. Indicate how to properly clean and sanitize food contact materials and surfaces. 7.2.3 Choose the appropriate type of detergent or solvent for a cleaning task. 7.2.4 Select best practices for rinsing and air drying dishes. 7.2.5 Recognize correct procedures for the disposal of food waste and trash. 8.1 Identify signs of pest infestation in food preparation, serving, and storage areas. 8.1.1 Indicate practices that encourage pest control and prevention. 8.1.2 Recall common types of pests found in food establishments. 8.1.3 Recognize evidence of common pest infestations. 8.2 Indicate practices related to the eradication of pests in food establishments. 8.2.1 Choose steps that should be taken when pests are found in a food establishment. 8.2.2 Recognize food establishment. 8.2.2 Recognize common methods for eradicating pests from a food establishment. 9.1 Recognize facility design that adheres to regulations and promotes proper food handling, storage, preparation, and cleanliness. 9.1.1 Recognize building design that encourages safe workflow and includes adequate storage, lighting, power, ventilation, and encourage food safety. 9.2 Indicate requirements for the use and maintenance of a reliable water supply in a food establishment. 9.2.1 Indicate how to identify, monitor, and maintain sources of water for a food establishment. 9.2.2 Select procedures that should be undertaken in the event of a water supply interruption within a food establishment. 9.3.1 Recognize the regulations in food code related to wiping cloths. 9.4 Recall requirements related to maintaining toilet and hand washing facilities to food establishment employees and customers. 9.4.2 Recognize rules that dictate that food establishments must provide adequate facilities and supplies for hand washing. Your employer might ask you to take a ServSafe course to be food safety training courses are the same thing as ServSafe and our Certified Food Manager Exam is ANSI-CFP approved and approved for all states. Accreditation Reference American National Standards Institute and the Conference for Food Protection Manager Certification Program Company: 360training.com, Inc. Accreditation ID: 0975 Website: ANSI (American National Standards Institute) Plaver is "stuck"? Error message on page? Page not displaying correctly? All three of these issues can usually be fixed by clearing your cache you can also do an internet search for "clearing cache" as there are many online resources to assist you in accomplishing this. When you have completed your course and closed the player window, please go back to the My Courses page and refresh the screen. The Print Certificate link will show in blue text underneath the course name. If you must refresh your browser using its "Refresh" located near the top of your screen. If you must refresh the screen. The Print Certificate link will show in blue text underneath the course name. immediately, please login to your account using the username and password that you originally used to take the course. If you forgot your username and password, please call 1-877-881-2235 to have one of our service representatives look it up for you. Then choose "resume course in progress" and it will forward you to the end of the course. You will then have an option to print your certificate to be mailed to you. Official certificates will take approximately 7-10 business days to be mailed. If you have a MAC you can still sign on to take any of our classes. Many of our customers have taken their courses on a MAC and had no problems whatsoever. However, be aware that our technical support team may be unable to replicate any problem you may encounter. If you have a MAC, you will need the latest version of internet explorer as well as the latest version of the Macromedia Flash Player. Some of our courses have time limits. For timed courses have time limits. For timed courses, the course instructions clearly explain that each state requires that the course and/or exam be completed within a set number of hours. If the course/exam is not completed within the aforementioned timeframe, the certification will be forfeited. If you register for a course, but then log out before completing the timed course, regardless of which section you were on when you stopped the course. The cost of each course is located in the course catalog. You may pay using all major credit cards (Visa, MasterCard, Discover, American Express) and Telecheck. Our courses are through 360training.com. They strictly protect the security of your personal information and protect your data from loss, misuse, unauthorized access or disclosure, alteration, or destruction. Your personal information is never shared outside the company without your permission, except under conditions explained above. Inside the company, data is stored in password-controlled servers with limited access. You also have a significant role in protecting your information. No one can see or edit your personal information without knowing your username and password, so do not share these with others. We use SSL encryption when collecting or transferring sensitive data such as credit card and personal information. Credit card numbers are only used for processing payment and are not used for other purposes. Our efforts to protect credit card fraud help protect your financial data security. As part of real time payment processing, 360training.com subscribes to a fraud management service. This service gives both you and 360training.com an extra level of protection to guard against credit card fraud. Acid Food – A food that has a natural pH of 4.6 or below. Adulterated – Something unneeded has been added to or has grown in the food to contaminate it. Alkaline Food – A food that has a natural pH greater than 7. Bacteria are found in all foods. Most are killed by high temperatures, but some form toxins which may or may not be killed by heat. Biological Hazard – Exposure to food by disease-causing microorganisms or toxins that are found in some plants and fish. S that are found in some plants and fish. Calibration - the process of standardizing a temperature monitoring instrument to ensure that it will measure within a specific temperature range in which the instrument is designed to operate. Chemicals -Chemical food born illnesses are among the most deadly. Chemicals and other "natural" toxins formed in food include agents such as scombrotoxin and ciguatoxin. Store cleaning supplies in a different area away from stored food. Ciguatera – Also known as cigua-toxin. Tropical reef fish that consume toxic algae and then consumed by predator fish. Cannot be destroyed by cooking. Control (verb) - To take all necessary actions to ensure and maintain compliance with criteria established in the HACCP Plan. Control (noun) - The state wherein correct procedures are being followed and criteria are being met. Control Measures - Actions and activities that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level. Control Point: Any step at which biological, chemical, or physical factors can be controlled. Convection Oven – An oven with fans that move the hot air around to give more even heat. Corrective Actions – Actions to be taken when the results of monitoring at the CCP indicate a loss of control. Critical Control Point (CCP) – A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptability. Cross-contamination – Cross-contamination is when bacteria spread between food, surfaces or equipment. Danger Zone – Temperature of food between 41° F (7° C) and 140° F (60° C). Detergent – A chemical that kills bacteria. Check that surfaces are clean of grease, dirt and food before you use a disinfectant. Chemicals that kill bacteria are sometimes called germicides, bactericides or biocides, Employee - Any person working in or for a food service, who transports food or Food containers, or who comes in contact with any food utensils or equipment. Equipment- All stoves, ranges, hoods, meat blocks, tables, counters, Refrigerators, freezers, sinks, dishwashing machines, steam tables and similar items, other than utensils, used in the operation of a food service establishment. Fixed food establishment – A food service establishment – A food service establishment which operates at a specific location and is connected to electric utilities, water, and a sewage disposal system. Foodborne illness: a condition caused by the consumption of a contaminated food or beverage. Foodborne illnesses have different symptoms. Food born infections – These occur when "enough" of the live bacterial cells that have reproduced in the food, small intestine, or both are consumed. The severity of the infection depends on the virulence of the bacteria, resistance of the victim, and the number of cells that survive digestion. Food born intoxications – These result from a poison or toxin produced by reproductive bacterial cells in food or in the human body. Bacterial toxins have varying resistance to heat; some can even survive boiling. Other toxins can be a natural part of the food, for example, certain types of mushrooms. Food born Illness Outbreak – The Centers for Disease Control define an outbreak of food born illness that involves two or more persons who eat a common food, with the food confirmed as the source of the illness by a laboratory analysis. The only exception is that a single case of botulism qualifies as an outbreak. Food contact surfaces of equipment and utensils with which normally comes in contact, and those surfaces from which food may drain, drip, or splash back onto surfaces normally in contact with Food. Food poisoning – An illness that occurs when people eat food that has been contaminated with harmful germs (particularly bacteria and viruses) or toxins (poisonous substances). Food Preparation – The manipulation of foods intended for human consumption by such means as washing, slicing, peeling, chipping, shucking, scooping and/or portioning. Food Safety Management System (FSMS) – A food safety management system (FSMS where food is prepared and intended for individual portion service, and includes the site at Which individual portions are provided. HACCP – A system which are significant for food safety. HACCP Plan – A document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration. Hazard – A biological, chemical or physical agent or factor with the potential to cause an adverse health effect. Hazard Analysis – The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore should be addressed in the HACCP plan. Kitchenware - All multi-use utensils, other than tableware (such as pots, pans). Limited Food Service Establishment - Any establishment with a food operation, so limited by the type and quantity of foods prepared and the equipment utilized, that poses a lesser degree of risk to the public's health, and, for the purpose of fees, requires less time to monitor. Monitor – The act of conducting a planned sequence of observations or measurements of control parameters to assess whether a CCP is under control. Parasites – These tiny organisms can cause severe illness. Parasites need nutrients from their host to complete their life cycle. They are always associated with raw or undercooked meat and fish, including pork, bear meat and others. Pathogen – Any disease producing agent, microorganism or germ. Perishable Foods – Any food of such type or in such condition as may spoil; provided, that foods which are in hermetically sealed containers processed by heat or other means to prevent spoilage and properly packaged, dehydrated, dry or powered foods so low in moisture content as to retard development of microorganism are not considered readily perishable. pH: pH is the measure of the hydrogen ion activity of a solution and is defined as the negative logarithm of the hydrogen ion concentration. Potentially Hazardous Food – Any perishable food that is capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. Salmonella – A group of bacteria that cause typhoid fever and a number of other illnesses, including food poisoning, gastroenteritis and enteric fever from contaminated food products. Safe Temperatures - As applies to potentially hazardous foods, means Temperatures of 41 degrees F or above. Sanitize - Kill germs with chemicals or high heat. Sanitizer - A two-in-one product that acts as a detergent and a disinfectant. Single-Service Articles – Any cups, containers, closures, place mats, napkins, doilies, spoons, stirrers, paddles, knives, forks, wrapping materials, for one time and one person use and then discarded. Spore: A differentiated, specialized form that can be used for dissemination, for survival of adverse conditions because of its heat and desiccation resistance, and/or for reproduced asexually or sexually and are of many types. Step – A point, procedure, operation or stage in the food chain including flatware, knives, including meats, looking fresh. Tableware – Multi-use eating and drinking items, including flatware, knives, forks, spoons, glasses, cups, etc. Temperature – a critical measurement for ensuring the safety and quality of many food products. Toxin: A microbial product or component that can injure anther cell or organism at low concentrations. Often the term refers to a poisonous protein, but toxins may be lipid or other substances. Trichinosis – A disease caused by eating a parasite, a worm, found in pork that is raw or undercooked. It causes pain, nausea, vomiting and diarrhea. Utensil – Implements such as pots, pans, ladles or food containers used in the preparation, storage, transportation or serving of food. Verification – The application of methods, procedures, and tests, in addition to those used in monitoring to determine compliance with the HACCP plan, and/or whether the HACCP plan needs modification. Viruses grow or reproduce only on living cells. They are often found in untreated water or sewage-contaminated water, and viruses from human feces on unwashed hands can infect others by passing the virus to food. Normal cooking may lower the risk of illness but may not destroy all viruses >

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