

Chautauqua County
Department of Health

**NEHA CERTIFIED
PROFESSIONAL
FOOD HANDLER
TRAINING**

Brief Description

The Certified Food Handler Training Program is a three hour course designed to teach participants the basic principles of safe food handling. The program includes the following topics:

- Causes and prevention of foodborne illness
- Proper methods of thawing, cooking, hot-holding, cooling and reheating
- Hand washing/hygiene
- Sanitation
- Rules and regulations, including Subpart 14-1 of the State Sanitary Code (Food Service Establishments)

Certification

This three hour training is required of Food Service Establishments in Chautauqua County as authorized in Subpart 14-1, Section 14-1.73 of the New York State Sanitary Code:

All food service establishments permitted by the Public Health Director shall be required to have at least one individual in a position of management or control involved in the routine operation of the establishment complete a food handler training course approved by the Public Health Director.

You must be in compliance with this requirement for food handler training before January 1, 2011. Certifications will remain valid for **3 years**, at which time you will need to renew your certification. This training is also open to anyone who would like to receive a safe food handling certification in an effort to become employed in the food service industry.

If you have an employee on staff who is certified through another accredited curriculum that meets or exceeds the Chautauqua County Department of Health training course (as determined by the Public Health Director) you must provide proof to our office.

Trainings will be offered throughout the year based on demand on a first-come, first-serve basis. **Pre-registration & non-refundable payment is required.**

****Refer to our website at <http://www.co.chautauqua.ny.us/departments/health> for further class schedule information.**

You must attend one of the training sessions which will generally be held from 8:30 – 9 a.m. (check-in), 9:00 a.m. – noon (training and review). Some afternoon sessions may be scheduled. Trainings will be held in the following areas:

Jamestown
Mayville
Dunkirk

(Locations to be announced – refer to our website)

For-profit establishments: \$35.00 for the first person, and \$25.00 for each additional person from your business.

Non-for-profits: \$20.00 for the first person (includes book to share), and \$10.00 for each additional person (\$20.00 with book).

Registration form and non-refundable payment must be received by two weeks prior to scheduled course dates. Please indicate your email address on the registration form, as we will be confirming your registration via email.

Please indicate your location preference:

___ Jamestown
___ Mayville
___ Dunkirk

Registration Form – NEHA CERTIFIED FOOD HANDLER TRAINING

Name(s) _____ City _____ State _____ Zip _____

Address _____

Email address _____

Telephone # _____ Cell # _____

Employer _____ Occupation _____

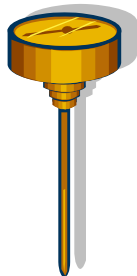
Address _____ City _____ State _____ Zip _____

Telephone # _____

Registration form and non-refundable certification cost must be received by two weeks prior to scheduled course. Make check payable to Director of Finance, and mail to: CCDOH, Env. Div., HRC Building, 7 N. Erie St., Mayville, NY 14757.



National Environmental Health Association (NEHA-based in Denver) is a not-for-profit membership organization that advances the environmental health professions. A large segment of NEHA's membership is composed of food safety and environmental health professionals who work for local public-health departments. NEHA has nearly 70 years of experience educating inspectors of food establishments; thus few organizations are better qualified to establish standards for registered food safety trainers, and develop effective learning materials.



Doug Hamernik
Public Health Sanitarian
NEHA Registered Trainer

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Chautauqua County
Department of Health



Website: www.co.chautauqua.ny.us

Gregory J. Edwards
Chautauqua County Executive

Christine Schuyler, BSN, MHA
Public Health Director

Mark Stow, Director
Environmental Health Services

Why Receive Food Safety Training?

According to the Centers for Disease Control (CDC) the majority of foodborne illnesses in the United States are attributed to public eating establishments. This proactive training material will:

- Safeguard the health of your customers and employees
- Protect the public image and reputation of your establishment
- Reduce the risk of lawsuits and high insurance premiums at your establishment.
- Allow you the confidence of knowing your employees consistently prepare and serve food in a safe and sanitary manner
- Improve your establishment



CHAUTAUQUA COUNTY
DEPARTMENT OF HEALTH

Food Handler Training

CERTIFICATION PROGRAM