

## Food Safety

### Safe Food Handling On-line Workshop

ServSafe® Food Handler Program

The ServSafe Food Handler Program delivers consistent food safety training to Partner Agencies. The training covers five key areas:

1. Basic Food Safety
2. Personal Hygiene
3. Cross-contamination & Allergens
4. Time & Temperature
5. Cleaning & Sanitation

[Click here to register](#) for your on-line training. Once you get to the website:

1. Click on students
2. Click on take online course
3. Register for log in purposes
4. Click on purchase a course
5. Click on servsafe food handler
6. Click on course SSECT5 (this should be the 15.00 course)
7. Print out certification
8. Keep the original
9. Copy to be emailed, faxed or mailed to the Food Bank

### Food Safety Recalls

To provide better service in alerting the American people to unsafe, hazardous or defective products, six federal agencies have joined together to create [www.recalls.gov](http://www.recalls.gov), which is a "one stop shop" for U.S. Government recalls.

This site allows you to obtain the latest recall information, report a dangerous product, and learn important safety tips.

Please sign up to receive notifications of all food recalls by signing up for free email updates at [www.recalls.gov/list.html](http://www.recalls.gov/list.html)