

FEES

COURSE REGISTRATION FEE	\$83.00
CHALLENGE EXAM	\$36.00
RESCHEDULING	\$6.00
CANCELLATION FEE	\$6.00
CERTIFICATE REPLACEMENT	\$6.00
ENGLISH FOOD SAFE MANUAL	\$13.00
CHINESE FOOD SAFE MANUAL	\$13.00
PUNJABI FOOD SAFE MANUAL	\$13.00
KOREAN FOOD SAFE MANUAL	\$13.00

(All prices include GST)

REFUND POLICY:

No refunds without 24 hours notice.

CHEQUES PAYABLE TO: THE CITY OF WINNIPEG

City of Winnipeg NSF Fee \$25.00

Register in person, by mail, or by phone:
COMMUNITY BY-LAW ENFORCEMENT
18 - 30 FORT STREET
WINNIPEG • MB • R3C 4X3

ALL PRICES SUBJECT TO CHANGE

*NOTE: ONLY PERSONS PRE-REGISTERED WILL
BE ADMITTED. NO WALK-INS.*

For more information call:
986-2234

COURSE SCHEDULE CHANGE OF LOCATION

DAY COURSE - 8:30 AM-4:30 PM

Canad Inns Polo Park
1405 St. Matthews Avenue

Photo ID Required

2011

Thurs. Sept 8
Tues. Sept 20
Tues. Oct 18
Thurs. Nov 24
Thurs. Dec 8

2012

Wed. Jan 18
Wed. Feb 8
Tues. Mar 13
Wed. Apr 11
Wed. Apr 25
Thurs. May 17
Sat. May 26
Thurs. June 14

CHALLENGE EXAM 9:00 AM CHANGE OF LOCATION

Cindy Klassen Recreation Centre
999 Sargent Avenue

Photo ID Required

2011

Thurs. Oct 6
Thurs. Oct 27
Thurs. Nov 24
Wed. Dec 14

2012

Wed. Jan 18
Thurs. Feb 16
Wed. Mar 14
Thurs. April 19
Wed. May 16
Wed. June 13
Thurs. June 21



CERTIFIED FOOD HANDLER

TRAINING PROGRAM

2011/2012

City of Winnipeg
Community By-Law Enforcement
Community Services
18 - 30 Fort Street
Winnipeg, Manitoba
R3C 4X3

Telephone: 986-2234
Fax: 986-4094

Presented by:
The City of Winnipeg
Public Health Inspectors

REGISTRATION FORM

Course Date Selected: _____

PARTICIPANT

(please print clearly as this name will appear on the certificate)

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

ESTABLISHMENT

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Contact Person: _____

COURSE EXAM AVAILABLE IN:

(please check preference)

English Cantonese French

Verbal *(not available at challenge exam)*

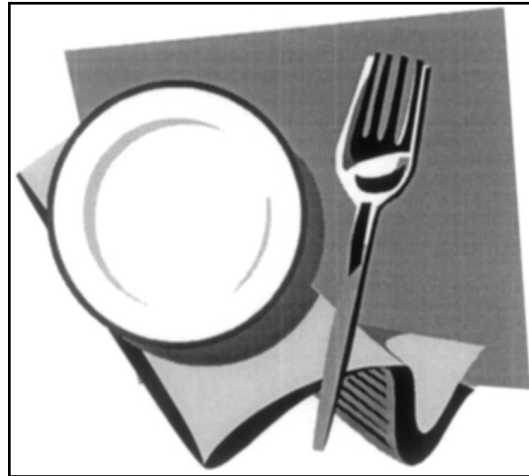
FOR OFFICE USE ONLY

Receipt #: _____

WHO SHOULD ATTEND?

WHO SHOULD ATTEND?

- ◆ All owners, managers and supervisors of food service establishments.
- ◆ All food service personnel who are responsible for the receiving, preparing and serving of food.



NOTE:

- ◆ In accordance with the City of Winnipeg Food Service By-Law: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training Program.
- ◆ Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

COURSE OUTLINE

MICROBIOLOGY

- ◆ basic introduction to food microbiology

FOODBORNE ILLNESS

- ◆ common foodborne illnesses, their causes and preventative measures

HEALTH AND HYGIENE

- ◆ proper personal hygienic practices and good health

SERVING AND DISPENSING

- ◆ proper techniques for food service and display

FOOD PROTECTION

- ◆ safe food preparation and handling procedures

RECEIVING AND STORAGE

- ◆ factors involved in receiving and storing food

CLEANING AND SANITIZING

- ◆ correct dish washing facilities, techniques, approved sanitizers and proper utensil storage