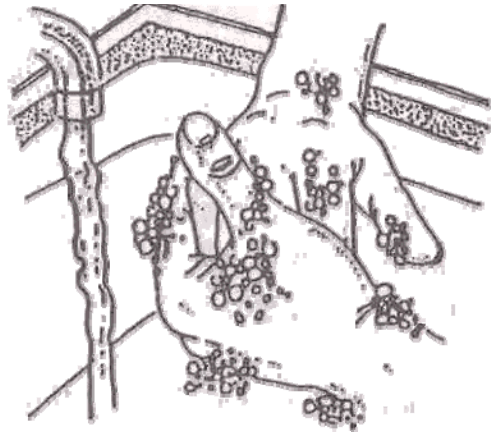


FOOD HANDLER CERTIFICATION



**FOOD PROTECTION IS OUR
GOAL**

**Thanks For Your
Cooperation!**

**We look forward to
providing you and your staff
this service!**



CITY OF DALLAS

For Additional Detail Contact:

Department of Code Compliance

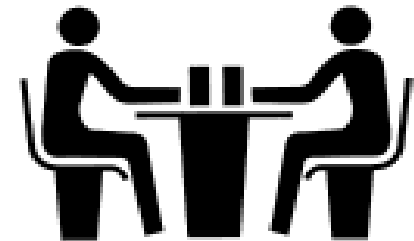
Restaurant and Bar Inspection Division
7901 Goforth Road
Dallas, Texas 75238

Phone# 214-670-8083
Fax# 214-670-8330

CITY OF DALLAS

RESTAURANT AND BAR INSPECTION DIVISION

FOODHANDLER CERTIFICATION CLASSES FOR THE YEAR 2010



Department of Code Compliance

**"Dallas, The City That Works: Diverse, Vibrant and
Progressive."**

CITY OF DALLAS – DEPARTMENT OF CODE COMPLIANCE RESTAURANT AND BAR INSPECTION DIVISION FOODHANDLER CERTIFICATION CLASSES FOR THE YEAR 2010

New



Overview The Food Safety Educational Approach

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We all recognize that food safety education is a key element of Food Protection in retail food service establishments; thereby in August 2005 the City of Dallas adopted a proactive initiative in the approach to food safety at the retail level by offering Mandated and Voluntary* Food Handler Training classes for all food establishments under its inspectional jurisdiction.

The City of Dallas - Department of Code Compliance Restaurant and Bar Inspection Division Food Handler's training class is designed to provide information necessary for food service personnel to work within food establishments in compliance with the Dallas City Code Chapter 17 with amendments and the Texas Food Establishment Rules. In our commitment to food safety as a whole, this class has been designed to promote essential food service sanitation practices and we look forward to accommodating your employee training needs.

<http://www.dallascityhall.com/pdf/ehs/FoodHandlerBrochure.pdf>

About the Food Handler Training Class

Foodborne illness and safety training emphasize the following issues:

- Personal hygiene
- Proper hand washing including when and how one should wash
- Illnesses/conditions that preclude individuals from handling food or working at their job, i.e., diarrhea, vomiting, contagious illness, severe acne, boils, certain skin conditions, jaundice, etc.
- Use of plastic gloves, tongs, forks, spoons, tissues, etc. to avoid bare hand contact
- Approved food sources: no home-prepared foods
- Cross contamination
- Food temperature danger zones
- Safe hot & cold holding temperatures: thawing & reheating
- Food storage
- Sanitizing dishes, utensils and food contact surfaces

SPECIAL INSTRUCTIONS ** CONCERNING PARKING AND ARRIVING ON TIME:

PARKING:

(Please Park at the lower level parking lot- Not at Dallas Wastewater Collection's or at the entrance level at 7901 Goforth Road)

ARRIVAL:

Arrive at least 15 minutes before class start time.

2010 CLASS DATES AND TIMES

JANUARY – 8 & 22, FEBRUARY – 19, MARCH – 12 & 19, APRIL – 9 & 23, MAY – 7 & 14, JUNE – 18, JULY – 16 & 23, AUGUST – 6 & 20, SEPTEMBER – 10 & 17, OCTOBER – 22, NOVEMBER – 12, DECEMBER – 10 & 17

Two classes per day times:

10a.m. – 12:00 noon (Spanish Class) &
2:00p.m. – 4:00p.m. (English Class)

(Minimum number of students for class to make = 10 students)

(Onsite classes may be provided for groups of 40 or more students)

LOCATION FOR CLASSES

7901 Goforth Road
Dallas, Texas 75238
Phone #214-670-8083
Fax # 214-6708330

NOTE: APPLICANTS MUST SELECT A CLASS DATE AND SPECIFY ENGLISH OR SPANISH CLASS ON THE APPLICATION FORM

COST PER PERSON: \$55

(The schedule may vary due to demand)

Applications and fee must be received by the Restaurant and Bar Inspection Division at least three work days prior to the date of the class.

Food Handler Certifications are required for food handlers at * food establishments that meet the following criteria:

- Any food establishment scoring 70 or below, out of a possible 100 points, on an inspection.
- Any food establishment scoring from 71 to 79, out of a possible 100 points, on a re-inspection in which a critical violation is found.
- Any food establishment in which the same critical violations are found twice within any 12 month period during inspections.
- Any food establishment that has had a confirmed foodborne illness.