

FOOD HANDLER PROGRAM COVER DOCUMENT

CERTIFICATE (Please use a ✓ to verify the following information is on the certificate)	VERIFY	In Office Use Only ✓
Background or Watermark		
Food Handle Program Name (DBA)		
DBA Complete Address		
Licensee Name		
TXDSHS License Number		
“SAMPLE” across certificate for Electronic Posting on Website		
EXAM/QUIZ (Please use a ✓ or n/a for the following exam/quiz information)	VERIFY	In Office Use Only ✓
A final exam WILL be given		
A final exam WILL NOT be given		
Chapter/Module Quizzes will be given		
CLASSROOM INSTRUCTION (Please use ✓ or n/a for classroom instructions)	VERIFY	In Office Use Only ✓
Classroom programs must include instructor directions/notes		
CLASS (Please use ✓ to verify the information is included)	CURRICULUM (Page and Paragraph or Slide Number)	In Office Use Only ✓
<i>How food become unsafe:</i> Definitions <ul style="list-style-type: none"> • Food borne illness • Food borne illness outbreak 		
Food Safety Is Important: Definitions and Examples <ol style="list-style-type: none"> 1. Time/Temperature Control for Safety Foods 2. Ready to Eat Foods 		
3. Hazards associated with Foodborne Illness: <ul style="list-style-type: none"> ○ Biological ○ Chemical ○ Physical 		
4. Foodborne Illness risk factors <ul style="list-style-type: none"> ○ Approved Source ○ Inadequate Cooking ○ Improper Holding ○ Contaminated Equipment ○ Personal Hygiene 		

<i>Good Personal Hygiene</i>	CURRICULUM (Page and Paragraph or Slide Number)	In Office Use Only ✓
1. How and When to Wash Hands a. How to Wash b. When to Wash c. Using Hand Antiseptic d. Required Supplies at Handwash Sink e. Where to Wash		
What if you are Sick? 1. Reportable Symptoms: Jaundice, vomiting, diarrhea, sore throat with fever, lesion with pus... 2. Reporting 3. Reportable Illness: Big 6 4. Exclusions 5. Restrictions		
Bare Hand Contact with Ready To Eat Food • Requirements/Special Procedures • Prohibitions (Highly Susceptible Population) • Risks associated with contacting Ready to Eat foods with Bare Hands		
<i>Controlling Time and Temperature/Requirements</i>	CURRICULUM (Page and Paragraph or Slide Number)	In Office Use Only ✓
1. Why is it important		
2. Definition and Examples of Time/Temperature Control for Safety Food		
3. Temperature Danger Zone		
4. Thermometer use and Calibration		
5. Food Receiving		
6. Food Storage a. Cold Holding b. Date marking c. First In-First Out		
7. Thawing Procedures		
8. Prepping Procedures		
9. Controlling Time and Temperature a. Cooking temperatures: Poultry, seafood, ground meat, roasts,		

steaks, fruits and vegetables		
b. Cooking in microwave		
c. Hot holding		
d. Cooling process		
e. Reheating process		
<i>Preventing Cross Contamination</i>	CURRICULUM (Page and Paragraph or Slide Number)	In Office Use Only ✓
1. During Storage		
2. Prepping		
3. Self Service		
4. Serving		
5. Storing Utensils/Equipment		
6. Storing Toxic Items		
7. Food Allergens		
<i>Cleaning and Sanitizing</i>	CURRICULUM (Page and Paragraph or Slide Number)	In Office Use Only ✓
1. Clean vs Sanitize		
2. How to Clean and Sanitize		
3. Cleaning in Place		
4. When to Clean and Sanitize		
5. Sanitizers:		
a. types,		
b. testing supplies (strips, thermo-labels),		
c. manufacturer recommendations		
6. Setting up the 3 Compartment sink		
7. Using the 3 Compartment sink		
8. Using the Dishwasher		
9. Maintaining the Dishwasher		
10. Pest Control		