

BROOME COUNTY FOOD SAFETY



CERTIFICATE OF PARTICIPATION
FOOD SAFETY TRAINING FOR TEMPORARY FOOD VENDORS
PRESENTED TO:

Print Name

Signature

ON THIS DATE: _____, 2012

For Participation in the Broome County Online Food Safety Class

Mark A. Mancini
Senior Sanitarian



**2012 BROOME COUNTY FOOD SAFETY CLASS
CERTIFICATE OF PARTICIPATION WALLET CARD**

PRESENTED TO:

Print Name

Important Food Service Safety Reminders

- * Wash your hands for at least 10 to 15 seconds
- * Store food and disposable items 6 inches off the ground
- * Change disposable gloves if soiled, torn or contaminated
- * Store cold food at 45 degrees or below
- * Prevent cross contamination by keeping equipment sanitized
- * Use minimum cooking temperature to prevent food borne illness
- * Never thaw meat by leaving it out at ambient temperature
- * The minimum hot hold temperature is 140 degrees
- * Wash, Rinse, Sanitize and Air Dry all wares
- * Sanitize food surfaces using 2x strength sanitizer