

Food Handler Cards Requirements (SB 303)



Department of Resource Management Environmental Health Services Division

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09/12/2011



Who is a food handler?



- Defined in Cal. Health and Safety Code (CalCode), section 113790.

- A person who:
 - Is involved in the preparation, storage, or service of food; and
 - Does not have a valid food protection Manager food safety certificate.
 - 8 hour course training



A food handler includes:

most restaurant employees, such as:

- wait staff,
- chefs,
- head cooks,
- cooks,
- bussers,
- bartenders,
- host/hostesses that handle food,
- beverage pourers (including alcoholic beverage pourers),
- supervisory personnel, such as the general manager or managers (unless they are certified under the existing food managers certification program).

The law applies to both salaried and hourly food handlers; and to full and part time staff.

Exemptions



Does not apply to food handlers at:

- Certified farmers' markets
- Commissaries
- Grocery stores, including convenience stores (except separately owned food facilities inside the store)
- Licensed health care facilities
- Mobile support units
- School cafeterias
- Restricted food service facilities (Bed & Breakfast; Agricultural Home Stays)
- Pharmacies
- Facilities providing in-house food safety training, if that training is approved for use in another state that has adopted FDA Model Food Code Requirements (Florida only)
- Facilities subject to a collective bargaining agreement with their employees
- Food facilities subject to local food handler program requirement prior to January 1, 2009 (Riverside, San Bernardino and San Diego counties)
- Temporary food facilities
- Volunteer

When must employees obtain a Food Handler Card?



- State law requires any food handler employed as of July 1, 2011 to have a food handler card, or
- If newly hired on or after July 1, 2011, then must obtain a food handler card within 30 days of hire.

How are Food Handler Cards obtained?



- Taking a course. The course must be no more than 2½ hours, and
- Passing a test on food safety issues with a score of at least 70%. The test must have at least 40 questions on the following topics:
 - General food-borne illness information;
 - Time and temperature control required for food safety;
 - Personal hygiene;
 - Methods of preventing food contamination;
 - Procedures for cleaning and sanitizing equipment and utensils;
 - Problems and potential solutions associated with temperature control, preventing cross, contamination, housekeeping and maintenance.
- On-line courses are available (\$15 and less). May also attend a training course by an approved provider (substantially more \$\$\$).

Who are approved course/test providers?

Between now and December 31, 2011:

1) Organizations accredited to issue Food Protection Manager Certification; and

2) Organizations that are ANSI accredited as meeting the ASTM 2659 training/testing methodology.



Approved course/test providers through December 31, 2011 (as of 9/9/11)

- National Registry of Food Safety Professionals - online training at www.nrfsp.com, course is at www.hrtsonline.net
- National Restaurant Association - online training at www.FoodHandlerUSA.com
- Prometric - online training at www.Prometric.com/foodsafety
- Above Training/ State Food Safety www.statefoodsafety.com
- Premier Food Safety www.premierfoodsafety.com





Approved course/test providers on through December 31, 2011 (as of 9/9/11)

AND

More to come. You will need to check back as more organizations are likely to be accredited by ANSI in the future.

ANSI website showing all organizations that have an ASTM 2659 accreditation (be sure and look for “Food Handler Training Certificate Program”)

<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=212&status=4>

Or go to www.solanocounty.com and search for “food handler card” for link to ANSI website.





Who are approved course/test providers?

On or after January 1, 2012

Only organizations that are ANSI accredited as meeting the ASTM 2659 training/testing methodology may provide the food handler course and issue a food handler card.



Approved course/test providers on or after January 1, 2012 (as of 9/9/11)

Organizations that are ANSI accredited, such as:



- Above Training/ State Food Safety

www.statefoodsafety.com

(English, Spanish, and Mandarin)



- Premier Food Safety



www.premierfoodsafety.com

(English, Spanish, Korean, Vietnamese, and Chinese)

AND...





Approved course/test providers on or after January 1, 2012 (as of 9/9/11)

More to come. You will need to check back as more organizations are likely to be accredited by ANSI in the future.

ANSI website showing all organizations that have an ASTM 2659 accreditation (be sure and look for “Food Handler Training Certificate Program”)

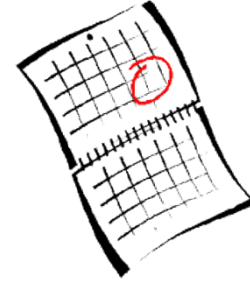
<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=212&status=4>

Or go to www.solanocounty.com and search for “food handler card” for link to ANSI web site.



How long and where is food handler card valid?

- Food Handler Card is valid for three years from date of issue.



- Valid everywhere in California- except San Diego, San Bernardino and Riverside.



Who is responsible for getting a Food Handler Card?

- The **employee** is responsible for taking the food handler course and test. The food handler card belongs to the employee and may be used at any food facility, as long as it is valid.
- Food facility operators are not required to pay for or offer the food handlers card course to their employees.

What must food facility operators do?



- Operators must maintain records showing that each food handler they employ has a valid food handler's card (for example, copies of each employee's food handler card)
- If requested, these records must be made available at the time of inspection.

Environmental Health action regarding Food Handler card requirement.



From July 2, 2011 through December 31, 2011:

We are educating operators about the requirement only – No Enforcement.

- Chamber of Commerce presentations
- Education during routine inspections
- Document that information was provided to the operator on the inspection report

Environmental Health action regarding Food Handler card requirement.



Beginning January 1, 2012:

- EH staff may request to review records showing that employees have valid food handler cards during their inspections.
- Minor violation may be issued to food facility operator if documentation of valid food handler card for all food handlers cannot be provided. A time frame for correction will be given. Reinspection fees may apply for continued non-compliance.



Options available through December 31, 2011 (as of Sept. 9, 2011):

- National Registry of Food Safety Professionals (www.nrfsp.com, course is at www.hrtsonline.net)
- ServSafe (www.FoodHandlerUSA.com)
- Prometric (www.Prometric.com/foodsafety)
- Above Training/ State Food Safety www.statefoodsafety.com
- Premier Food Safety www.premierfoodsafety.com

And other organizations that are ANSI accredited to provide a food handler course.



Options available on and after January 1, 2012 (as of Sept. 9. 2011):

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Questions & Additional Info

- www.ccdeh.com – California Conference of Directors of Environmental Health
- www.crfsc.org – California Retail Food Safety Coalition
- www.calrest.org – California Restaurant Association
- www.solanocounty.com – Solano County Department of Resource Management, Environmental Health Services Division website, or call us at 707-784-6765.

