



Certificate of Training

Food Safety Essentials Training Approved by the Texas Department of State Health Services
TXDSHS License #106

has successfully completed the training and assessment for
Food Safety Essentials

Date of Completion
(valid 2 years)

Verification Number

Verify certificate online at www.foodhandlervverification.com


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 StateFoodSafety.com
a division of AboveTraining Inc.

The 45-minute *Food Safety Essentials* training module covers the following material:

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|-------------------------------|----------------------------|---------------------------|-----------------------------|-------------------------|
| Food Hazards | Handwashing | Ready-to-eat Foods | Cooking and Holding | Guidelines for Servers |
| Cross-Contamination | Glove Use | PHF/TCS Foods | Thawing, Cooling, Reheating | Cleaning and Sanitizing |
| Symptoms of Foodborne Illness | Personal Hygiene Standards | Bacteria's Effect on Food | Refrigeration and FIFO | Pest Prevention |