

ORLEANS COUNTY HEALTH DEPARTMENT FOOD TRAINING REQUIREMENTS

PURPOSE: Improve health, safety, and sanitation at food operations through standardized food training for workers

CERTIFIED: Completion of course seat time AND passing score on exam

CERTIFICATE EXPIRATION: Course providers set expiration dates; expired certificates/certificate holders may be accepted by this office

ESTABLISHMENT TYPE(S)	REQUIRED PERSONNEL*	
MEDIUM/HIGH RISK PERMITTED FOOD SERVICE ESTABLISHMENTS (FSEs)	1	Minimum (1) Certified Food Manager <i>per permit</i>
	2	Minimum (1) Certified Food Handler or Manager <i>present at all operating times of facility/operation**</i> Effective Date: December 31, 2012
LOW-RISK PERMITTED FSEs LETTERED FACILITIES (non-permitted) TEMPORARY FOOD	1	Minimum (1) Certified Food Handler or Manager <i>present at all operating times** of facility or food event</i> Effective Date: December 31, 2012

GENERAL POLICIES-FOOD SAFETY MANAGER ON RECORD:

- Must show active involvement in operation
- One (1) per permit / operation / facility
- Assigned person is exclusive to a single operation / permit / facility but can provide coverage at another site when ‘home’ site coverage (food handler or second food manager) is met
- Certificates (copy) may be provided to Health Department – fax to 585-589-2873 or email to OCPublicHealth@orleanscountyny.gov

GENERAL POLICIES-FOOD SAFETY HANDLER ON-SITE:

- Certificate/certification card on-site at all times
- Additional file copies may be requested

For further information on Food Handler Courses that are available for certification, call (585) 589-3278 or visit www.GOHealthNY.org

* Reviewed bi-annually and subject to change.

** “at all operating times” means at ANY time food is received/prepped/cooked/served or otherwise handled for service and is NOT limited to the establishment’s operating hours.