

Congratulations!

Your Food Handler Card is included below for you to download and print.
Your full-size certificate is on the next page.



Food Handler Quick Reference Guide

Temperatures to Remember

	Reheating	165°F	for 15 seconds
	Poultry	165°F	for less than 1 sec (instantaneous)
	Ground Meats	155°F	for 17 seconds
	Fish & Seafood	145°F	for 15 seconds
	Pork & Steak (whole cuts)	145°F	for 15 seconds
	Fruit, veggies, etc. for Hot Holding	135°F	no minimum time
	Temperature Danger Zone	41°F - 135°F	
	Refrigerated Foods	41°F*	
	Frozen Foods	0°F*	

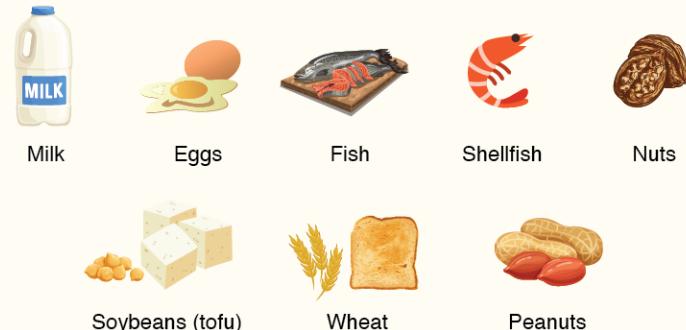
*Milk, Shell Eggs, and shellfish can be received at 45°F. They must be Grade A and Pasteurized.

Avoid Cross-Contamination

- Wash your hands after handling raw foods
- No bare hand contact with ready-to-eat (RTE) food
- Use different colored cutting boards for different types of food
- Sanitize equipment between uses
- Store raw foods below RTE foods



8 Main Allergens



Cooling Methods



- Smaller Portions
- Stirring
- Shallow pans
- Ice water bath
- Add Ice directly
- Ice wand

Cooling Time

6

Hours

135°F to 70°F within 2 hours
70°F to 41°F within 4 hours

CERTIFICATE OF COMPLETION

IS AWARDED TO

JOCELYNE SALGADO RAMOS

FOR SUCCESSFUL COMPLETION OF THE

California Food Handler Training Certificate Program

THIS COURSE SUCCESSFULLY MEETS THE REQUIREMENTS FOR THE
CALIFORNIA FOOD HANDLER CARD



A handwritten signature of Donald Yoo.

Donald Yoo
CEO
123PremierFoodSafety.com
800-676-3121

Premier Food Safety

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