

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



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

CERTIFICATE OF COMPLETION
IS AWARDED TO

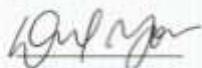
SHONTORIA KELLY

Premier Food Safety

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 is shown.

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

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Expiration Date: 05/24/25

Confirmation # 7468203
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