

2:41 ↗











◀ Phone

Done

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	Fruit, veggies, etc. for Hot Holding	135°F no minimum time		Soybeans (tofu)		Wheat		Peanuts
	Temperature Danger Zone	41°F - 135°F	<b>Cooling Methods</b>					
	Refrigerated Foods	41°F*		<ul style="list-style-type: none"><li>• Smaller Portions</li><li>• Stirring</li><li>• Shallow pans</li><li>• Ice water bath</li><li>• Add ice directly</li><li>• Ice wand</li></ul>				
	Frozen Foods	0°F*	<b>Cooling Time</b>					
			 <b>Hours</b>					
*Milk, Shell Eggs, and shellfish can be received at 45°F. They must be Grade A and Pasteurized.			135°F to 70°F within <b>2</b> hours 70°F to 41°F within <b>4</b> hours					

## CERTIFICATE OF COMPLETION

IS AWARDED TO

# NATALIA ANNA CASTRO

FOR SUCCESSFUL COMPLETION OF THE

## California Food Handler Training Certificate Program

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



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

 Premier Food Safety

Issue Date: 05/04/22  
 Expiration Date: 05/03/25

Confirmation # 7410459  
 Verification Code: 2022-QDUFAR