

## Person In Charge Food Safety

### Food Safety Certification

The objective of the Ohio Department of Health's certification in food protection rule, [3701-21-25](#) of the Administrative Code, is to educate and train food personnel on effective food safety practices for preventing foodborne illness.

### Level One Training

The new level of training, *Level One Certification in Food Protection*, is a mandated training for the person in charge per shift of all food service operation or retail food establishment in the following instances:

- When a new food service operation or a new retail food establishment is licensed after March 1, 2010 unless the individual has successfully completed an equivalent certification in food protection course.
- When a food service operation or retail food establishment has been implicated in a foodborne disease outbreak.
- When the licensor has documented a failure to maintain sanitary conditions as per section 3717.29 of the Revised Code for a retail food establishment or section 3717.49 of the Revised Code for a food service operation.

The main topics discussed in this course are the following: Food sources; Personal hygiene and hand washing; Cross contamination; Cleaning/sanitizing of equipment and utensils; Cooking, cooling, and holding of food.

This class is free of charge. This Ohio certification never expires. The class may last for a couple of hours depending on class size and is available the first Thursday of every month. To register for this class contact Shannon Sellards at 330-424-0272 ext. 128



**Registered ServSafe Proctor  
& Certified ServSafe Instructor**

## **Level Two Training**

The level two training is more extensive training for the food managers which meets the requirement for demonstration of knowledge in rule 3717-1-02.4 (B) of the Administrative Code.

The course curriculum includes:

Microbiology, foodborne illness, relationship of time and temperature control in the prevention of foodborne illness, personal hygiene, food sources, cleaning sanitizing of equipment and utensils, facility design and construction, managerial control of foodborne illness risk factors, proper cooking, cooling and holding of food and cross contamination.

This level two training is \$159. It is a two day class from 8:00am to 5:30pm. The class allows you to become ServSafe certified which is recognized nationally. No refunds. The class size may be limited. You must register in advance so contact Shannon Sellards at 330-424-0272 ext. 128.