

ORLEANS COUNTY HEALTH DEPARTMENT FOOD TRAINING REQUIREMENTS

ESTABLISHMENT TYPE(S)	REQUIRED PERSONNEL*
All permitted food/mobile food service operations except those specified below.	Minimum (1) Certified Food Manager <i>on record</i> AND Minimum (1) Certified Food Handler <i>present at all operating times of facility/operation</i> Effective Date: December 31, 2012
<ul style="list-style-type: none"> • Bakery (non-hazardous baked goods) • Bar/Tavern (NO food) • Church (food events open to the public) • Coffee/Tea ONLY • Ice cream/frozen dessert ONLY • Temporary/Multiple Temporary Food 	Minimum (1) Certified Food Handler <i>present at all operating times of facility or food event</i> Effective Date: December 31, 2012

PURPOSE OF TRAINING REQUIREMENTS: To increase food safety knowledge and practices of operations within the county to protect public health and safety.

GENERAL POLICIES:

- The certified food manager on record must actively monitor food operations and/or food workers within the facility.
- The certified food manager on record **cannot** be designated for multiple establishments.
- The certified food manager may fulfill the minimum coverage requirements at any facility/operation when the minimum coverage requirements are met at their own facility/operation.
- This office encourages multiple certified people at all times to ensure no lapses in coverage.
- The presence of at least one certified food handler required “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.
- A food manager/handler may be considered CERTIFIED when s/he has acquired a certificate of completion from a nationally recognized food safety program (ServSafe®, National Registry of Food Safety Professionals, ExperiOR) OR other training course approved by this department.

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

*Reviewed bi-annually and subject to change.