

FEES

COURSE REGISTRATION

WINNIPEG	\$93.00
STEINBACH	\$60.00
PORTAGE LA PRAIRIE	\$60.00

Includes Workbook & Exam on day of Course

CHALLENGE EXAM REGISTRATION \$36.00

Workbook can be purchased separately if required

CERTIFICATE REPLACEMENT \$6.00

Only if still valid; issued within five years

FOODSAFE WORKBOOK \$20.00

Workbooks available in the following languages: English, French, Chinese, Korean, Arabic & Punjabi

**All prices include GST*

REGISTRATION POLICY

No registrations accepted within 24 hours of scheduled Course or Challenge Exam date.

REFUND POLICY

No refunds within 24 hours of scheduled Course or Challenge Exam date.

No-Shows will not be refunded.

MAKE CHEQUES PAYABLE TO:

THE MINISTER OF FINANCE
(NSF FEE \$25.00)

Inquiries and completed registration forms should be emailed to foodsafe@gov.mb.ca

NO WALK-INS

Only persons pre-registered will be admitted.

Need more information?

Email: foodsafe@gov.mb.ca

Phone: 204-945-3705

Toll Free: 1-855-236-1566

FULL-DAY COURSE

WINNIPEG 8:30AM-4:30PM Sign-In at 8AM
STEINBACH 9AM-4:30PM Sign-In at 8:30AM
PORTAGE LA PRAIRIE 9:30AM-4:30PM Sign-In at 9AM

PHOTO ID REQUIRED
LUNCH NOT INCLUDED

2024

Mon. Mar 25 Pat Porter Active Living Centre **STEINBACH**
10 Chrysler Gate, Steinbach, MB

Tues. Apr. 16 Holiday Inn **WINNIPEG SOUTH**
1330 Pembina Hwy, Winnipeg, MB

Mon. Apr. 22 Pat Porter Active Living Centre **STEINBACH**
10 Chrysler Gate, Steinbach, MB

Mon. May 27 Pat Porter Active Living Centre **STEINBACH**
10 Chrysler Gate, Steinbach, MB

Thur. May 30 Provincial Building **PORTAGE LA PRAIRIE**
117-25 Tupper Street N, Portage la Prairie, MB

Tues. Jun. 11 Holiday Inn **WINNIPEG SOUTH**
1330 Pembina Hwy, Winnipeg, MB

CHALLENGE EXAM

Sign-in at 8:45AM
Exam BEGINS at 9AM

PHOTO ID REQUIRED

2024

Thurs. Apr. 18 Best Western **WINNIPEG AIRPORT**
1715 Wellington Avenue, Winnipeg, MB

Thurs. May 16 Best Western **WINNIPEG AIRPORT**
1715 Wellington Avenue, Winnipeg, MB

Thurs. Jun 13 Best Western **WINNIPEG EAST**
900 Regent Avenue West, Winnipeg, MB



Health

CERTIFIED FOOD HANDLER

TRAINING PROGRAM

2023/2024

MANITOBA HEALTH
HEALTH PROTECTION UNIT

WEBSITE: [MANITOBA.CA/
HEALTHPROTECTION](http://MANITOBA.CA/HEALTHPROTECTION)
EMAIL: FOODSAFE@GOV.MB.CA
TELEPHONE: 204-945-3705
TOLL FREE: 1-855-236-1566

Presented by:

Health Protection Unit
Public Health Inspectors

REGISTRATION FORM

WHO SHOULD ATTEND?

COURSE OUTLINE

Date Selected: _____

PARTICIPANT

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Email: _____

ESTABLISHMENT (if applicable)

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Contact Person: _____

EXAM LANGUAGES AVAILABLE:
(Please choose a language preference)

- English Chinese Simplified
- French Chinese Traditional
- Farsi German Arabic
- Spanish Ukrainian Russian
- Korean Greek Punjabi
- Tagalog Vietnamese Japanese
- Verbal exam (not available for challenge exam dates)

Please add **VISA** or **MasterCard** for payment (16 digits)

Exp. Date (4 digits) _____

CVC (3 digits) _____ *Confirmation & receipt sent by email

WHO SHOULD ATTEND?

- All owners, managers and supervisors of food service establishments.
- All food service personnel who are responsible for the receiving, preparing and serving of food.



NOTE:

- ◆ In accordance with the City of Winnipeg Food Service Bylaw: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

MICROBIOLOGY

- ◆ BASIC INTRODUCTION TO FOOD MICROBIOLOGY

FOODBORNE ILLNESS

- ◆ COMMON FOODBORNE ILLNESSES, THEIR CAUSES AND PREVENTATIVE MEASURES

HEALTH AND HYGIENE

- ◆ PROPER PERSONAL HYGIENIC PRACTICES AND GOOD HEALTH

SERVING AND DISPENSING

- ◆ PROPER TECHNIQUES FOR FOOD SERVICE AND DISPLAY

FOOD PROTECTION

- ◆ SAFE FOOD PREPARATION AND HANDLING PROCEDURES

RECEIVING AND STORAGE

- ◆ FACTORS INVOLVED IN RECEIVING AND STORING FOOD

CLEANING AND SANITIZING

- ◆ CORRECT DISHWASHING FACILITIES, TECHNIQUES, APPROVED SANITIZERS AND PROPER UTENSIL STORAGE