

ServSafe®

FOOD HANDLING WORKSHOP

Cost? Please speak with your Employment Counsellor at Tropicana Employment Centre

What is ServSafe®?

- ServSafe® is for people who work in the hospitality industry
- Certificates are provided by TRAINCAN, Inc.
- This workshop introduces ways to prevent food-related illnesses and develop and implement a food safety system

Who Should Take ServSafe®?

- Individuals who plan to work in the hospitality industry



Workshop Format

- Length of workshop is 8 hours
- Participants work through a workbook and watch a video
- Each person in the training receives one workbook, one test and one score sheet
- Tests are collected by the facilitators, sealed and mailed to TRAINCAN, Inc.
- A minimum score of 74% is required to pass the test
- 3 re-writes in a year are permitted. Each re-write costs \$22 for a new score sheet
- Certificates are mailed directly to Tropicana Employment Centre (TEC)
- Successful candidates receive a TRAINCAN, INC. certificate from TEC 2 weeks after writing the test

Please note: After passing the test, all students working or intending to work in the Toronto area must apply for a Toronto Public Health Food Handler Certificate. Public Health Inspectors will request to see this card. It can only be obtained after successfully passing ADVANCED.fst or BASIC.fst and providing proof of this to the Department of Public Health. For the cost of the card, please visit <http://www1.toronto.ca/City%20of%20Toronto/Toronto%20Public%20Health/Healthy%20Environment/Food%20Handler/Files/pdf/F/FHCP%20-%20Form%20-%20Accredited%20Application%20-%202015%20AODA.pdf> Every food handler in Toronto is required to carry one. Our Facilitator will provide more information about this during the workshop.

For more information,

Call (416) 491-7000 and ask for a ServSafe® facilitator.

Location: 505 Consumers Road, Suite 102, North York, ON M2J 4V8

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