



We serve you

Foodhandler's Certification Course



Learn · Lead · Succeed

Under Article 81 of the New York City Health Code, supervisors of food service establishments are required to obtain a certificate following successful completion of a course in food protection and passing an examination administered by the Health Department. It is further required that there be at least one person holding a certificate on duty.

The New York State Restaurant Association is authorized by the Health Department to offer this course. The Foodhandler's Certification Course covers regulations and procedures regarding conditions for preparing food, including cooking temperatures, storage temperatures, source of foods, and arrangement and cleanliness of surfaces and storage space. Also included are regulations regarding the proper operation of equipment, employee hygiene, toilet facilities, dishwashing, plumbing, lighting, and sewage and ventilation requirements.



National Restaurant Association
EDUCATIONAL FOUNDATION



The course is conducted over two and one-half days using a curriculum developed by the Educational Foundation of the National Restaurant Association. Those completing the course receive **two certificates**, a **ServSafe® Certificate in Food Safety** and the **City of New York Department of Health Qualifying Certificate in Food Protection**.

Cost for the course is \$165 per person (for NYSRA members) which includes a study guide*.

**** Food protection courses also offered in Spanish with Spanish Study Guide**

Advantages of NYSRA's Course:

- ⇒ Dual Certificates by ServSafe AND NYC Foodhandlers
- ⇒ Condensed into 2-1/2 Days
- ⇒ Meets all City Health Dept. Requirements
- ⇒ ServSafe Certificate is recognized nationally
- ⇒ Small Interactive Classes, Dealing with Actual Workplace Experiences
- ⇒ A Practical Approach to Food Safety