



**Come one, come all! Mark Your Calendars!
EHS will be providing Food handlers classes the first**

Wednesday of every month at these locations.

@Tribal Health Department

@D6 Learning Center

Sacaton 9:00a-11:00a

1:30p-3:00p

FHA Scope: The Food Handler Awareness training is locally designed to be a 2-hour introductory instruction to food safety. This training provides individuals with overview of foodborne illness and contamination, receiving, storing, preparing and serving food, personal hygiene, cleaning and sanitation, and pest prevention. A food handler is defined as any person employed in a food premise, who at any time may be involved in the manufacturing, preparation, packing or service of food for sale.

Learning Objectives: After completing the training, students will better be able to:

- Describe the importance of food safety
- Explain the causes and consequences of foodborne illness
- Describe how to handle food safely, from receiving through service
- Identify proper methods of personal hygiene when working with food
- Describe how food can be contaminated and how to prevent contamination
- Explain cleaning and sanitizing
- Describe pest control



The Details

- Basic Level Classroom Training
- Food Handler Awareness (FHA)
- 2-hour long course EHS developed
- Certificate of Training upon completion



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