



Food Safety Training

On July 18, 2012, the Gila River Indian Community (GRIC) adopted the 2009 FDA Model Food Code, Annex, and Supplement. This training course is designed and references this code.

Basic Level Classroom Training Food Handler Awareness (FHA)

2 ½ hour long course

Certificate of Training upon completion

Classes are offered in two options:

1.) In-Person -Maximum of 10 people

District 3 Tribal Health Department Building
Address: 433 W. Seed Farm Road, Sacaton, AZ

1st Wednesday of each month from 9:00am -11:30am **[Excluding November 2021 –this class is rescheduled for Tuesday Nov. 2nd 2021]**

2.) Online through Webx -Maximum of 20 people

Online class will be offered the 3rd Wednesday of the month from 9:00am-11:30am

Pre-registration (7days prior) is required for either in-person or the on-line course. Please call 520-562-5100 to register. Availability is first come, first serve.

FHA Scope: The Food Handler Awareness training is locally designed to be about 2 ½ 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

