

# Food Safety

## Your Self-Training Manual



Oregon Department of Human Services  
Foodborne Illness Prevention Program

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# Why Read This Book?

## **Food Handler Card**

All food handlers employed in food service must obtain a food handler card within 30 days from the date of hire. As a food handler, you are required to keep your food handler card current by renewing it every three years.

## **Training Required**

The goal of this program is to provide you with a basic understanding of food safety. This will assist your manager, who is responsible for ensuring that you prepare and serve food safely. **A food handler card confirms that you have met the learning objectives in this book.**

## **Reciprocity and Equivalency**

Any person who has a current certificate from a Department-approved food manager certification program need not obtain a food handler card.

To be accepted in place of a food handler card, a food manager certificate must be current and renewed upon expiration.

Photocopies of the food handler cards and food manager training certificates should be kept at the facility to show the health inspector upon request.























































































