

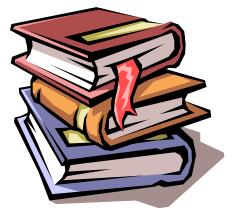
Food Safety Certificates Considered Equivalent to the Alberta Certificate in Food Sanitation and Hygiene

Section 31 of the Food Regulation describes the requirement for a food sanitation and hygiene training program. Successful completion of this program means that an individual holds a certificate issued by the Minister or an individual holds a document that the Minister considers equivalent to such a certificate.

In order to meet the above requirement, individuals have several options in Alberta:

OPTION 1

- Complete a course offered by the **Regional Health Authorities (RHA) in Alberta or by the First Nations Inuit Health Branch (FNIHB)**.
- Contact your Environmental Health Officer or local Public Health Inspector for any of the RHA courses.
- Courses taught differ amongst the RHA, but students write a provincial exam that is maintained by the province of Alberta. Students who achieve a minimum of 70% on the exam receive a provincial certificate in food sanitation and hygiene. Their names are also entered on the provincial database of certified food workers.



OPTION 2

- Complete a course through one of the following **accredited educational institutions**:
 - ⇒ NAIT - Food Sanitation and Safety
 - ⇒ NAIT - On-line course through E-campus Alberta
 - ⇒ SAIT - Food Sanitation
 - ⇒ Red Deer College - HOSP 213 - Sanitation
 - ⇒ Lethbridge Community College - Apprentice Cooking Program
- These educational institutions teach their own curriculum, but the students write a provincial exam that is maintained by the province of Alberta. As in Option 1, students who achieve a minimum of 70% on the exam receive a provincial certificate in food sanitation and hygiene. Their names are entered on the provincial database of certified food workers.

OPTION 3

- Complete any one of the following **independent courses** approved by the province of Alberta:
 - ⇒ Advanced.fst - TrainCan, Inc.
 - ⇒ ServSafe - United States National Restaurant Association
 - ⇒ Food Wise – (previously MUST 3) – Canadian Council of Grocery Distributors
 - ⇒ NFSTP – Canadian Restaurant and Foodservices Association
 - ⇒ COSTCO Canada Food Safety Management Principles - Costco Wholesale
 - ⇒ FoodSafe Levels 1 & 2 – Province of British Columbia

- The organizations that choose to use any of the above courses provide their own exams and certification process. The certificate they issue is a document that is considered equivalent to the provincial certificate in food sanitation and hygiene.
- Organizations or companies that would like their training course recognized as an approved independent course must submit their course materials to the province of Alberta for approval.

OPTION 4

- Complete a course offered by an **Independent Trainer** approved in Alberta.
- Although the province discontinued the approval of independent trainers after 2006, a few independent trainers were approved prior to 2006.
- These trainers provide a course of their choosing, but one that meets the learning outcomes and course outline set out by the province. Those who have been able to maintain their status as independent trainers continue to provide food sanitation and hygiene training. The province maintains a list of active independent trainers.
- These independent trainers have the background and qualification in food safety and hygiene principles and have achieved a minimum of 90% on the provincial exam.
- Their students write the provincial exam that is maintained by the province of Alberta. The exam is proctored by one of the Regional Health Authorities. Students who achieve a minimum of 70% on the exam receive a provincial certificate in food sanitation and hygiene. Their names are also entered on the provincial database of certified food workers.

OPTION 5

- Request to challenge the exam.
- The challenge option is implemented by the Regional Health Authorities and managed by the province of Alberta. It provides the opportunity for candidates who have received prior education in food sanitation and hygiene either in Alberta or out of province to become certified. Proof of education in an appropriate and applicable discipline is a requirement. Candidates must achieve a minimum of 80% on the provincial exam to become certified.
- An **Alberta Journeyman Certificate** holder in the Cook or Baker trade issued by Alberta Apprenticeship after 1990 will have the Food Sanitation and Hygiene Certificate issued by the province. This is a mandatory certification in the apprenticeship training institutes.
- On the other hand, a person who has acquired an **Alberta Journeyman Certificate** in the Cook and Baker Trades before 1990 with or without bearing the Interprovincial **Red-Seal Certification** may not have obtained their food sanitation and hygiene certificate. They do have the option of challenging the provincial exam. The same applies for those who have acquired an **Out of Province Certificate** in the Cook and Baker Trades bearing the Interprovincial Red-Seal. They may not have the equivalent certificate in food sanitation and hygiene; however, they can challenge the Alberta provincial exam.



For more information, please contact your nearest Environmental Public Health Services office.