

# Food Safety Levels 1 & 2 Course Description

The Food Regulation, pursuant to the Public Health Act, which governs all food establishments in the Province of Alberta requires, under Section 31, that:

- “(1) A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.*
- (2) A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time.*
- (3) This section does not apply to a commercial food establishment where*
- (a) only unpackaged food that is low-risk is made available to the public, or*
  - (b) all the food received by the commercial food establishment for public consumption is received in pre-packaged form and is made available to the public only in the same form in which it was received.”*

Courses in Capital Health are held throughout the year and are delivered in 12 hours either as a two-day or three-day program. Participants must complete a multiple choice/true and false standard Provincial Exam on the last day. The passing mark is 70%. Successful applicants will be registered with Alberta Health & Wellness and will be issued a certificate.

Due to a limited class size of 30, enrolment will be on a first come, first serve basis. An enrolment form must be completed and returned to this office together with the enrolment fee. The enrolment fee is \$75 per person, which includes G.S.T.

Those food establishments failing to comply with the above requirement may be subject to the penalties and/or action under the Public Health Act. It is, therefore, essential that you take advantage of this opportunity.

The Food Safety Course has been developed in response to concerns about the growing incidence of foodborne illnesses in the commercial, industrial and institutional food service settings. It is designed to provide a high level of sanitation training for workers in the food service industry. In order to accommodate the broad range of knowledge of sanitation techniques and procedures in the work force, the program has been divided into two sections: A Basic Section (Level 1) and an Advanced Section (Level 2), both of which are covered in this course.

The following is an outline of topics covered in the course.

**BASIC SECTION (LEVEL 1)**

Microbiology  
Foodborne Illness  
Personal Hygiene & Health  
Serving & Dispensing  
Food Protection & Preparation  
Receiving & Storing Food Safely  
Warewashing & Storage Methods

**ADVANCED SECTION (LEVEL 2)**

Food Poisoning & Food Protection  
Facilities & Equipment  
Housekeeping & Pest Control  
Managing Sanitary Practices

For further information regarding the Food Safety Course or to obtain an enrolment form, please contact (780) 735-1400.

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

Edmonton Main Office (780) 413-7928  
Capital Health Centre - South Tower (780) 735-1400  
Strathcona (780) 467-5571

Spruce Grove (780) 962-7509  
Leduc (780) 980-4644  
St. Albert (780) 459-6671

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