



May 2013

California Food Safety Training Requirements for Public Schools

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Certified Food Safety Manager (CFSM)

Since the year 2000, California law has required each retail food facility (including schools) to have at least one owner, manager, supervisor or other person certified as a food safety manager, also known as ServSafe or Food Protection Manager. One person at a minimum must be certified in each school kitchen and the central kitchen if applicable.

Course Length - 4 Hours | Certification Exam Length - Up to 2 Hours

Minimum - 15 Students | Maximum - 75 Students

CA Food Handler Card (FHC)

Enforcement of the new CA Food Handler Card Law started on January 1, 2012. All dishwashers, servers, cooks, bartenders, and others that handle or prepare food or beverages must obtain a CA Food Handler Card. PUBLIC SCHOOLS ARE EXEMPT FROM THIS NEW LAW.

Hazard Analysis and Critical Control Point (HACCP) Principles

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended section 9(h) of the Richard B. Russell National School Lunch Act by requiring school food authorities (SFAs) to implement a food safety program for the preparation and service of school meals served to children in the school year beginning July 1, 2005. The program must be based on Hazard Analysis and Critical Control Point (HACCP) principles and conform to guidance issued by the Department of Agriculture (USDA). All SFAs must have a fully implemented food safety program that complies with HACCP principles or with this optional guidance no later than the end of the 2005 – 2006 School Year.

Course Length – 4 to 8 Hours

Minimum - 15 Students | Maximum - Unlimited

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