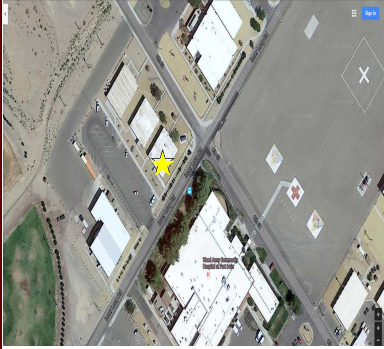




PREVENTIVE MEDICINE
ENVIRONMENTAL
HEALTH SERVICES



Courses Offered

Food Handler Course:

Online starting 15 June 2016. To schedule hands on classes and training or for more information call us at 760-380-3235

http://www.irwin.amedd.army.mil/pages/preventivemed_Food.html

A Food Handlers Class will be given the 2nd Friday of every month at 1300 in BLDG 172.

You must score a 70% to pass. Certification is good for **one** year.



Food Safety

Class and Certification Information

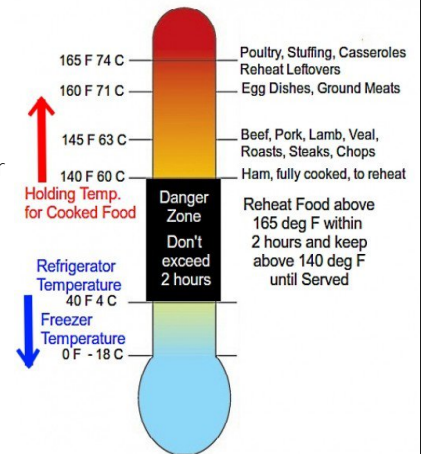
Food Safety Information and Requirements

Bake, Hot Dog, Doughnut, and BBQ Sales:

Requires that all people who are coming in contact with food at the sale have a Food Handlers Card. An application for request to operate a temporary food booth must also be submitted at least 30 days before event. A permit will be issued when all requirements in accordance with the Tri-ServiceFood code are met. If you are a FRG wanting to operate outside of your footprint or a non-profit organization wishing to operate on Fort Irwin you must contact MWR, Mrs. Tricia M. Berg at 760-380-5420. Food handlers cards and permits must be present and available for review the day of the event. All bake sale items should be individually wrapped and have an ingredient list. Must have easy access to hand washing facility, covered garbage cans, gloves, some sort of head gear must be worn, no sleeveless shirts allowed, minimal jewelry should be worn and sanitizing solution should be available for cleanup. A placard or information sheet must be displayed, letting customers know the sale items are home baked (in a kitchen not inspected by Preventive Medicine, Environmental Health) and whether any of the baked goods being sold have peanuts, peanut butter or peanut oil in them. When selling hot dogs make sure the sale site is on concrete or pavement and under some sort of overhead cover.



Hot dogs may be served with chili and cheese as long as the chili and cheese are from commercially canned containers. Single service ketchup, mustard, and relish can also be provided. A thermometer to monitor temperatures must be present at sale site. Thermometer must be one that reads temperatures from 0 to 220 degrees Fahrenheit. Coolers must be used to keep cold foods cold until cooked. Any leftover cooked hot food must be disposed of. Always have sanitizing solution on hand for sanitizing utensils and clean up.



Transporting—Transport cold foods cold at 41°F or below, and hot foods hot at 135°F or above.

Holding—Hold cold foods at 41 °F or below and hot foods at 135 °F or above.

Serving—Serve cold food cold and hot food hot

Potentially Hazardous Foods:

Sales of hamburger, chicken, eggs, turkey, beef, and pork requires that all helpers at the sale must have a Food Handler's Card. Furthermore, structural requirements such as: being in an enclosed structure with hot and cold running water, refrigeration, a means of cooking and maintaining cooked items hot, a three compartment sink, and a dedicated hand washing sink, must be met. Thermometers, gloves, head gear, and covered garbage cans are also required.



Application and Permit for Sales:

Any group operating a temporary food site on Fort Irwin must submit an application for permission to operate a temporary food establishment form to EHS.

