

Free Online Courses CONTINUOUS LEARNING

Enrolling in online courses:

- improves ones Food Handler knowledge and skills;
- provides Certification in a wide array of food handler and food safety and awareness courses;
- provides access to food safety experts in the field;
- allows you to learn at your own pace;
- exposes you to the latest food safety practices;
- and much more.

Useful Online Sites

Food Safety and Awareness courses

- Alison Online Courses - <https://alison.com/courses?query=Food%20safety>
- Mobile Open Online Courses - <https://www.mooc.org/>
- COLEAD - <https://training.colead.link/>
- Workhub - <https://www.workhub.com>
- SC Training - <https://training.safetyculture.com>

Certified Food Handler TAKING THE COURSE

1

Complete in-person training at the Food Safety Clinic, Meeting St., N.P., BAH

2

Take the on-line course at <https://www.foodhandlerclasses.com>

Food Handler Certificate

- Every Food Handler must possess a Certificate and present it when required, to a Food Inspector;
- Food businesses registering online with BAHFSA must upload all employee Food Handler Certificates.



FOOD HANDLER TRAINING

Making Food Safety
Your Priority



BAHFSA

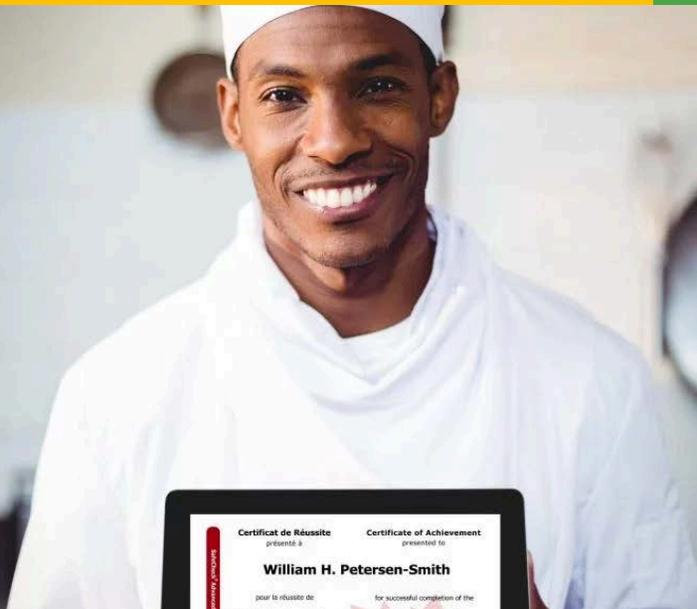


Food Safety and Quality Unit

Food Handler CERTIFICATION

Is complete after:

- Passing the Food Handler Course;
- Receiving a Health Exam and passing;
- issuance of a signed/dated and stamped Food Handler Certificate from the Ministry of Health and Wellness, Food Safety Clinic; and
- paying the prescribed fee.



Food Safety Training IMPORTANCE

- **IT IS REQUIRED BY LAW;**
- **PREVENTS FOODBORNE ILLNESSES;**
- **REDUCES OR PREVENTS CROSS CONTAMINATION;**
- **PROTECTS CONSUMER HEALTH;**
- **CERTIFICATION PREVENTS FINES;**
- **PROTECTS YOUR BUSINESS AND BRAND;**
- **HELPS TO BUILD CONSUMER TRUST;**
- **SAFER EMPLOYEE WORKSPACE.**

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Food Safety TOPICS

CROSS CONTAMINATION

TEMPERATURE CONTROL

CLEANING & SANITIZING

PROPER FOOD STORAGE

FOODBORNE ILLNESS

FOOD AND PERSONAL HYGIENE

RECEIVING FOOD

FOOD ALLERGENS

FOOD ALLERGENS

FOOD HAZARDS

THAWING FOOD

SAFE SUPPLIERS

