July 12, 2011

# Food Handler Cards Requirements
# SB 602 and SB 303

## Who is Affected?

- Food Handlers
  - As defined in section 113790 of CalCode:
    "Food Handler " means an individual who is involved in the preparation, storage, or service of food in a food facility, other than an individual holding a valid food safety certificate issued pursuant to Section 113947.3 or an individual involved in the preparations, storage, or service of food in a temporary food facility.

## What are they required to do?

- Food handlers hired prior to June 1, 2011, must obtain a food handler card on or before July 1, 2011.
- Food handlers hired after June 1, 2011, have 30 days to obtain a food handlers card.

## How are Food Handler Cards obtained?

- Taking a course, and
- Passing a test with a score of at least 70%

## Who are approved providers? Where can a food handler get the training?

- SB 602
  - Currently, the following organizations are approved:
    - National Registry of Food Safety Professionals (online training at www.nrsfp.com or www.hrtsonline.net)
    - National Restaurant Association (online training at www.FoodHandlerUSA.com)
    - Prometric (online training at www.Prometric.com/foodsafety )

- SB 303 (Note: These organizations are not officially approved yet. This legislation is currently pending.)
  - Organizations meeting the ANSI ASTM 2659 standard

## What are Facilities required to do?

- Facilities must maintain records showing that each food handler they employ has a valid food handler's card (for example, copies of each employee's card).
- These records must be made available at the time of inspection.

## Who is responsible for getting a Food Handler Card?

- The employee is responsible for taking the food handler course and test. The food handler card belongs to the employee and may be used at any food facility, as long as it is valid.
- Food facilities are not required to pay for or offer the food handlers card course to their employees.

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## Who is Exempt?

- Employees of the following:
    - Certified farmers' markets
    - Commissaries
    - Grocery stores, including convenience stores (except separately owned food facilities inside the store, for example, AFC Sushi)
    - Licensed health care facilities
    - Mobile support units
    - School cafeterias
    - Restricted food service facilities
    - Pharmacies
    - Facilities providing in-house food safety training, if that training is approved for use in another state that has adopted FDA Model Food Code Requirements (Florida only)
    - Facilities subject to a collective bargaining agreement with their employees
    - Food facilities subject to local food handler program requirement prior to January 1, 2009 (Riverside, San Bernardino and San Diego counties)
    - Temporary food facilities
    - Volunteers

## Implementation

- From July 2, 2011 until January 1, 2012, we will be educating operators about the requirement only.
    - Food Industry training to be held in the fall (October 24, 2011)
    - Education during routine inspections (postcard)
    - Document that information was provided to the operator on the inspection report
- Before January 1, 2012, we will:
    - Educate operators about SB 303
    - Determine level of enforcement (e.g. minor violation)

## What do we tell our Operators?

- They currently have the following 4 options for training:
    - Obtain food handler cards from the National Registry of Food Safety Professionals (www.nrfsp.com, course: www.hrtsonline.net)
    - Obtain food handler cards online from ServSafe (www.FoodHandlerUSA.com)
    - Obtain food handler cards online from Prometric (www.Prometric.com/foodsafety )
    - Get employees food safety manager certified