

FEES

COURSE REGISTRATION

WINNIPEG	\$93.00
STEINBACH	\$60.00
PORTAGE LA PRAIRIE	\$60.00

Price includes Workbook & Exam on day of Course

CHALLENGE EXAM REGISTRATION

Workbook can be purchased separately if required

FOODSAFE WORKBOOK

Workbooks available in the following languages: English, French, Chinese, Korean, Arabic & Punjabi

*All prices include GST

REGISTRATION POLICY

No registrations accepted within 24 hours of scheduled Course or Challenge Exam date.

REFUND POLICY

No refunds within 24 hours of scheduled Course or Challenge Exam date.
No-Shows will not be refunded.

MAKE CHEQUES PAYABLE TO:

THE MINISTER OF FINANCE
(NSF FEE \$25.00)

Inquiries and completed registration forms should be emailed to foodsafe@gov.mb.ca

NO WALK-INS

Only persons pre-registered will be admitted.

Need more information?

Email: foodsafe@gov.mb.ca

Phone: 204-945-3705

Toll Free: 1-855-236-1566

FULL-DAY COURSE

WINNIPEG 8:30AM-4:30PM Sign-In at 8AM
PORTAGE LA PRAIRIE 9:30AM-4:30PM Sign-In at 9AM

PHOTO ID REQUIRED
LUNCH NOT INCLUDED

2025

Tues. Mar. 18 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

Tues. Apr. 8 Provincial Building **PORTAGE LA PRAIRIE**
117-25 Tupper Street N, Portage la Prairie, MB

Wed. Apr. 30 Canad Inns Fort Garry **WINNIPEG**
1824 Pembina Hwy, Winnipeg, MB *CHINESE Language ONLY

Thurs. May 22 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

CHALLENGE EXAM

Sign-in at 8:45AM
Exam BEGINS at 9AM
PHOTO ID REQUIRED

2025

Thurs. Mar. 6 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

Thurs. Apr. 3 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

Thurs. May 15 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

Thurs. Jun. 12 Canad Inns Polo Park **WINNIPEG**
1405 St. Matthews Avenue, Winnipeg, MB

CERTIFIED FOOD HANDLER

TRAINING PROGRAM

2024/2025

MANITOBA HEALTH
HEALTH PROTECTION UNIT

WEBSITE: [MANITOBA.CA/
HEALTHPROTECTION](http://MANITOBA.CA/HEALTHPROTECTION)
EMAIL: FOODSAFE@GOV.MB.CA
TELEPHONE: 204-945-3705
TOLL FREE: 1-855-236-1566

Presented by:

Health Protection Unit

Public Health Inspectors

REGISTRATION FORM

WHO SHOULD ATTEND?

COURSE OUTLINE

Date Selected: _____

PARTICIPANT

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Email: _____

ESTABLISHMENT (if applicable)

Name: _____

Address: _____

City/Town: _____

Postal Code: _____

Telephone #: _____

Contact Person: _____

EXAM LANGUAGES AVAILABLE:
(Please choose a language preference)

0 English 0 Chinese Simplified

0 French 0 Chinese Traditional

0 Farsi 0 German 0 Arabic

0 Spanish 0 Ukrainian 0 Russian

0 Korean 0 Greek 0 Punjabi

0 Tagalog 0 Vietnamese 0 Japanese

0 Verbal exam (not available for challenge exam dates)

Please add **VISA** or **MasterCard** for payment (16 digits)

Exp. Date (4 digits) _____

CVC (3 digits) _____ *Confirmation & receipt sent by email

I authorize using card for payment (please add initials) _____

WHO SHOULD ATTEND?

- All owners, managers and supervisors of food service establishments.
- All food service personnel who are responsible for the receiving, preparing and serving of food.



NOTE:

- ◆ In accordance with the City of Winnipeg Food Service Bylaw: No person shall operate a food service establishment unless the person in charge has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with less than 5 Food Handlers must have a person on staff who has successfully completed the Certified Food Handler Training program.
- ◆ Food Service Establishments with more than 5 Food Handlers working at any one time must have a person who has successfully completed the Certified Food Handler Training Program ON DUTY at all times.

MICROBIOLOGY

- ◆ BASIC INTRODUCTION TO FOOD MICROBIOLOGY

FOODBORNE ILLNESS

- ◆ COMMON FOODBORNE ILLNESSES, THEIR CAUSES AND PREVENTATIVE MEASURES

HEALTH AND HYGIENE

- ◆ PROPER PERSONAL HYGIENIC PRACTICES AND GOOD HEALTH

SERVING AND DISPENSING

- ◆ PROPER TECHNIQUES FOR FOOD SERVICE AND DISPLAY

FOOD PROTECTION

- ◆ SAFE FOOD PREPARATION AND HANDLING PROCEDURES

RECEIVING AND STORAGE

- ◆ FACTORS INVOLVED IN RECEIVING AND STORING FOOD

CLEANING AND SANITIZING

- ◆ CORRECT DISHWASHING FACILITIES, TECHNIQUES, APPROVED SANITIZERS AND PROPER UTENSIL STORAGE