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|  | <b>West Virginia Department of Health and Human Resources</b> |      |             |             |        |
|   | <b>MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES</b>              |      |             |             |        |
| Section   | Food  | Date | May 6, 2015 | Procedure # | F-17   |
| Subject   | Minimum Guidelines for Food Handler Training                  |      |             | Page        | 1 of 2 |

The purpose of this memorandum is to amend the current procedure to comply with changes made by the West Virginia Legislature during the 2015 Legislative Session by S.B. 60. **These changes will be effective June 12, 2015.**

*W.Va. Code §16-2-16* authorizes the Bureau for Public Health to develop minimum guidelines for training programs for a food handler permit or card that may be adopted by local county health departments. However, the use of Bureau for Public Health’s minimum guidelines is optional, and in lieu of these guidelines, a local county health department may use training courses developed by the American National Standards Institute (ANSI) or other nationally recognized entities for food safety training.

The Bureau for Public Health adopts the following minimum guidelines for a food handler training program:

- Food Hazard Risks (i.e. what is foodborne illness, types of food hazards, safe sources, receiving of food);
- Health and Hygiene (i.e. hand washing, safe glove use, no bare hand contact with ready to eat food, employee health, eating, drinking, smoking, hair restraints, fingernails, jewelry, personal items storage);
- Time and temperature control (i.e. TCS food, danger zone, hot/cold holding, thawing, cooking, cooling, re-heating, date marking, temperature measuring devices/accuracy);
- Cross Contamination (i.e. food prep, food storage, utensil/equipment storage, self-serve operations, allergens); and
- Cleaning and Sanitization (i.e. what/when/how to clean and sanitize, use/storage of chemicals, pest management).

A local county health department, at its discretion, may require an examination prior to the issuance of a food handler permit/card. However, an examination is not required by these minimum guidelines.

Finally, this policy memorandum does not prohibit a local county health department from offering other courses such as food manager training or person-in-charge training as approved by Local Boards of Health nor does it restrict their decision to utilize classroom and/or online training for the issuance of a food handler card or permit.

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Minimum Guidelines for Food Handler Training

References

History

Attachments