

RESOURCES FOR FOOD SAFETY COURSES:

Source: BC Centre of Disease Control

Knowledge of Food Safe Practices and continuing to understand the effects of changes of ingredients, processes, and the environment where a food is processed is beneficial for success in the Food Production Business. Here are a few resources

FOODSAFE for your business <https://www.foodsafe.ca/business.html>

Food Handlers Training Courses Equivalent to BC FOODSAFE Level 1 as well as those not equivalent.

BC Centre for Disease Control www.bccdc.ca/health-info

Available links to Food Safety and for Specific Foods, such as Dairy, Fish and Shellfish, Fruit, Vegetables, and Grains, Meat, Poultry and Eggs.

Food Handlers Training Courses Equivalent to BC FOODSAFE Level 1

http://www.bccdc.ca/resource-gallery/Documents/Guidelines%20and%20Forms/Guidelines%20and%20Manuals/EH/FPS/Food/Food_Handlers_Training_Courses_Equivalent_to_BC_FOODSAFE_Level_1.pdf

Handy resources for HUB USERS and MANAGEMENT

Food Cooling Procedure thermometer graphic

<http://www.bccdc.ca/resource-gallery/Documents/Educational%20Materials/EH/FPS/Food/FoodCoolingThermometer.pdf>

Chlorine Dilution Calculator <https://www.foodsafe.ca/dilution-calculator.html>