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TEXAS FOOD HANDLER TRAINING COURSE

This course is an overview of food safety practices for employees that handle food in Texas, such as servers, cooks, grocery workers, and bartenders. It is required to take food handler training in Texas for ALL food-related employees.

Includes: Certificate of Completion

Approval: #Lic.#9

Credit Type: Certificate

Credit: 2 Hour(s) | Language: English | ★ ★ ★ ★ 🛧 <u>4.9(374 Ratings)</u>

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About this Course

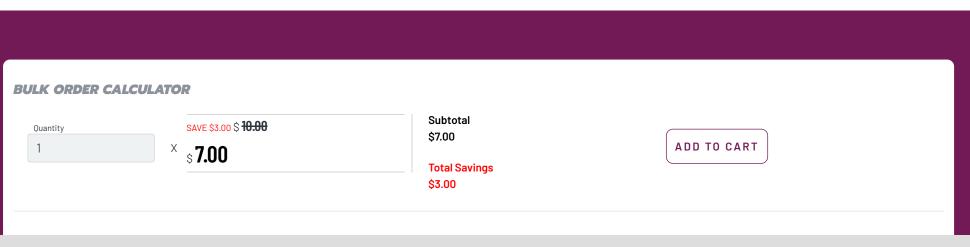
This Texas Food Handler Training Course is designed for food handlers who work with food in the State of Texas. It is a fundamental review of food safety practices for food service employees. This course is recommended for all food industry employees and can assist employees in implementing safe food handling practices at their food establishments. It will help employees to understand proper hygiene practices and health regulations when handling unpackaged foods. Topics include texas food handler regulations, safe food handling practices, temperature control, food contaminants, and more.

The Texas Department of State Health Services recognizes and has approved this Learn2Serve Food Handler's Course. All students who pass the exam must present their completion certificate to their local health authority and must pay the required fees associated with registration at their local authority. After doing so, you will receive your Texas Food Handlers Card, which shows employers that you are qualified to handle food. Once complete and approved, you can access your card anytime, making it easy to show employers whenever necessary.

Course	Facts
What You Get Certificate of completion	Duration 2 hours
Learning Type 100% online, available 24/7	Course Structure At your own pace, save progress as you go
Course Updates Content is updated and current	Support Support available by email, phone or chat
TOPICS COVERED	Ð
WHAT YOU'LL LEARN	•

WHAT YOU'LL LEARN	
FAQS	
REGULATORY INFORMATION	













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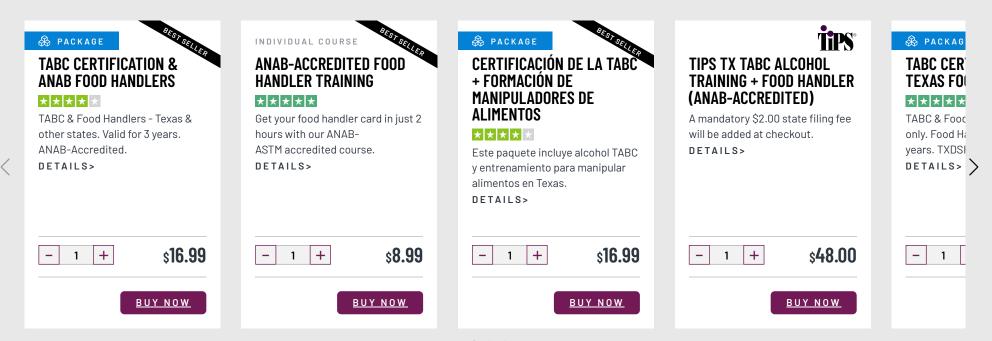
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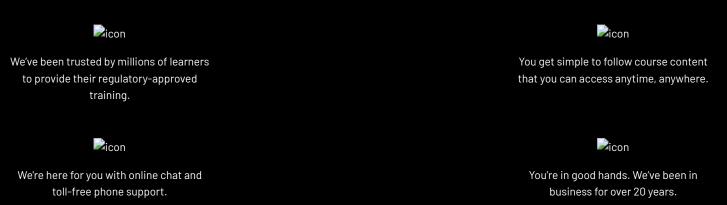
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Home / Texas Food Handler / Texas Food Handler Card



Texas Food Handler Card \$8.99



Category: Texas Food Handler

Description

Description

The State of Texas requires anyone who is involved in the preparation, storage, or service of food to complete their Texas Food Handler Safety Training.

247 Food Safety provides comprehensive and consistent food safety training to employees. This ensures the same food safety principles are delivered each and every time. Our course works on any device and meets the requirements set forth by the State of Texas Health & Human Services.

Purpose

The purpose of the Texas Food Handler Safety Training is to prepare food handlers to enter the workforce by providing the required food safety information as specified by regulations of the Texas Health and Human Services.

Scope

This training will prepare you to become a responsible food handler. A "food handler" is generally understood to be a food worker in a non-managerial role notably involved in the preparation, storage, or service of food.

Texas Health and Human Services required lessons:

- Basic Food Safety
- Personal Hygiene
- Cross-Contamination & Allergens
- Time and Temperature

• Cleaning and Sanitation

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Course

Texas Food Handler (中文) Texas Food Handler (en español) Texas Food Handler

Contact

247 Food Safety (669) 999-0097 info@247foodsafety.com

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Food-Handler-Card-Online

Provided by American Safety Council



Food Handler Program

Our course is designed to educate food service employees who work with unpackaged food, food equipment or utensils, or food contact surfaces on the training required in the Texas Food Establishment Rules. We've designed our course to be affordable, easy, and effective, and ensure each student is properly trained in food safety.

Our food handler program covers the following:

- ★ Foodborne Illness
- ★ Good Hygienic Practices
- ★ Preventing Contamination by Employees
- ★ Cross Contamination
- ★ Time and Temperature
- ★ And more

Food handler training is a total of 2 hours. There is NO final exam!

The course is 100% online so you can take it at a time and pace convenient to you. We also provide U.S.-based customer support via phone and online live chat.

Your Texas Food Handler Card

The proof of completion provided when you pass this food handler program is instant! Upon successful course completion, students will be provided with a downloadable certificate/card instantly. Just print and go! There is no extra charge.

It's as easy as 1-2-3!

1. Register for the Course.

Our registration, course, and student information center are all certified Hacker-Safe so you can trust your information is well protected.

2. Follow the Material.

TX DSHS mandates the course cover two hours of material, but since our program is 100% online and allows you to stop and start as much as you want, you can take it at your pace at a time convenient to you. There are NO quizzes and NO final exam!

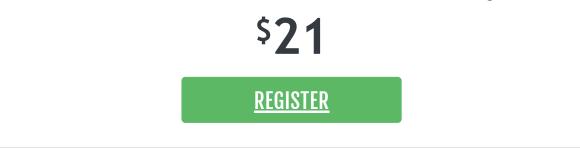
3. Print Your Certificate.

Once you finish the course, you'll be able to download your certificate of completion and food handler card immediately. From there, just print them out and keep on file at your workplace. If you ever lose them, you can log back and print them again.





Food Handler Course and TABC Certification Package







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