

York Region Food Safety Program

PROTON - food handler certification program is one of many services offered by York Region's Food Safety Program.

The goal of York Region's Food Safety Program is to prevent food-borne illness by:

- inspecting food establishments using province-wide legislation
- educating and promoting food safety practices to residents and food handlers

York Region Certified Public Health Inspectors:

- inspect establishments that package, prepare, process and sell food
- respond to community complaints regarding food and suspected food-borne illness



PROTON

FOOD HANDLER CERTIFICATION PROGRAM

YORK REGION COMMUNITY AND
HEALTH SERVICES DEPARTMENT

For more information contact

York Region

Health Connection

1-800-361-5653

TTY 1-866-252-9933

or

Your district Public Health Inspector

Course manuals are available at the following locations:

MARKHAM OFFICE

4261 Highway #7 East
Suites B6 - B9
(905) 940-1333

NEWMARKET OFFICE

465 Davis Drive
The Tannery, Suite 240
2nd Floor
(905) 895-4511

RICHMOND HILL OFFICE

50 High Tech Road
2nd Floor
(905) 762-2090



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YORK REGION COMMUNITY AND
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TAKING POSITIVE ACTION TOWARDS FOOD SAFETY



What is PROTON?

An educational program designed for anyone working in the food industry (restaurants, supermarkets, child care centres, long-term homes, etc.), including volunteers or the general public interested in learning about the basic concepts of food safety.

The program is offered either through attending a one-day workshop or studying the course material at your convenience.

Upon successful completion of the exam, a food handler certificate is issued and is valid for five years.

Benefits of PROTON

Under the *Ministry of Health and Long Term Care - Food Safety Protocol 2008*, it is highly recommended that a minimum of one owner/operator and food handler each be certified, and at least one certified food handler be present at all times during operation. The certificate is recognized throughout Ontario.

Being trained as a certified food handler will provide you with the knowledge and skills to help prevent food-borne illnesses.

Displaying a food handler certificate increases consumer confidence.



PROTON Workshops

The workshops are held in English, Cantonese and Mandarin.

The workshop is an opportunity to meet with other food handlers and exchange new information and ideas.

Additional workshops can be scheduled at your premises for groups of 10 or more.

Self-Study

Provides you with the flexibility to read and study the manual at your convenience.

The study manual is available in English and Chinese.

Self-Study exams are held at the Markham, Newmarket and Richmond Hill offices on a monthly basis.

One-Day Workshop - \$46.00

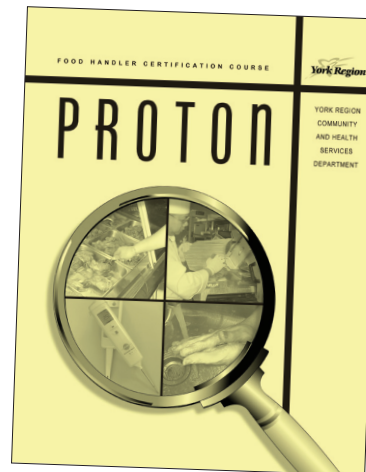
Includes lecture, manual, exam and certificate

Self-Study - \$21.00

Includes manual, exam and certificate

List of schedules

www.york.ca/foodsafety



PROTON Course Description

Public Health Inspectors facilitate the one-day workshop.

The topics of discussion are:

- Inspection and Legislation
- Hazard Analysis Critical Control Points
- Basic Microbiology
- Safe Food Sources and Storage
- Personal Hygiene
- Cross-Contamination Issues
- Time/Temperature Abuse

