



Long Island Cares-Harry Chapin Food Bank

Food Safety & Sanitation Certificate

Training Classes Information Sheet...

Serving and distributing safe food is not an option, it is a requirement. Knowing how to safely order, receive, store, handle, cook and serve food is extremely important to any emergency relief food program providing food to clients.

Who should take the classes?

Classes are available for all of our member agencies and their staff, volunteers and directors. At least 1-2 food handlers from your agency should attend and be trained in these training classes at least once every 3-5 years. **New** agency members, must take a class within the first 6 months of becoming a Long Island Cares member agency.

What types of classes are available at the food bank?

- **NUFOO FOR ALL AGENCIES (3 hours)**: Food Safety, Sanitation & Nutrition Education on how to pack an emergency food package for food pantries and how to prepare and serve a healthy balanced meal according to HPNAP, USDA & My Plate guidelines for all meal-serving sites.

- **FOOD PANTRY ONLY (2 hours)**: Safe Food Receiving, Storing, Repacking Food, Personal Hygiene and Hand Washing are training topics addressed and taught here.

- **SOUP KITCHEN & MEAL SITES ONLY (2 hours)**: Safe Food Receiving, Safe Food Storage, Personal Hygiene, Safe Food Preparation, Taking Food Temperatures- Thermometer Use, Serving Food Safely, Cooling Food, Time & Temperature Abuse, Cleaning and Sanitizing are training topics addressed and taught here.

Where & When are the classes & how do I register ?

All classes are taught throughout each year at our Long Island Cares Food bank and our Service Centers in Hauppauge, Huntington Station, and Freeport. Please refer to our **class schedule & registration form** with this sheet, or posted monthly in our agency newsletter and on our website (www.licares.org) nutrition & food safety resources page. Each agency member is responsible for being in compliance with food safety & sanitation training.

What If I am unable to take a class offered by Long Island Cares ?

In the event you are unable to attend any of our scheduled class offerings, we will accept and you must provide proof of attendance and a copy of your certification/certificate from any of the following Food Safety & Sanitation class/program providers below. Certificates must be current and have an issued & expiration date on them.

- **Food Manager's/Handler's Course from either the Suffolk or Nassau County Department of Health**

- **ServSafe New York State Restaurant Association**

- **Island Harvest Basic Food Safety Workshop *SEE backside or p.2 for registration form**





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Food Safety & Sanitation Schedule and Registration Form...

DATE	TIME	WHO & WHERE	CLASS DESCRIPTION
*Subject to Change			
Thursday 12-03-15	10:00a-1:00p	Hauppauge	NUFOO- Food Safety Sanitation & Nutrition Education for all agencies
Wednesday 01-13-16	9:30a-12:30p	Huntington Station	NUFOO- Food Safety Sanitation & Nutrition Education for all agencies
Monday 03-21-16	9:30-11:30a	Hauppauge	SOUP KITCHENS & MEAL SITES ONLY- Food Safety & Sanitation
Friday 04-08-16	12:00p-3:00p	Freeport	NUFOO- Food Safety Sanitation & Nutrition Education for all agencies
Thursday 06-30-16	1:00p-4:00p	Hauppauge	NUFOO-Food Safety Sanitation & Nutrition Education for all agencies

Registration deadline is 30 days prior to each scheduled class. Please print or type.

Agency Name: _____ ID#: _____

Address: _____

Phone: _____ Email: _____

Course Date & Description: _____

Name of Attendee (s) (4 person maximum per registration form):

- 1. _____ 2. _____
- 3. _____ 4. _____

There is no cost or fee to any of our member agencies for these classes.

Send completed form to : Laura Lynn Iacono MS,RDN.

Fax form to: (631)-273-1375

Email form to: lliacono@licares.org

