Food Safety Training - Darien Health Department

1. Qualified Food Operators (QFO)

Full service food preparation facilities must have a "Qualified Food Operator" (QFO) present in the food service area and on duty at all times of business operation. If this person is not available, a "designated alternate" must be on duty. These individuals are responsible for overseeing all food preparation, storage and service activities to ensure the safety of food being served to the public. An important component of this responsibility is overseeing the activities of food handlers and staff. View QFO courses accepted by the Connecticut Department of Public Health and the Darien Health Department.(http://www.ct.gov/dph/lib/dph/QFO_Courses_2014_2-25-14.pdf)

2. Food Handlers

According to State requirements, food service establishments that prepare and/or serve potentially hazardous foods to the public must offer their employees training in food safety. To provide assistance to food establishments in fulfilling this requirement, the Darien Health Department offers the following options:

1. Every month, interactive half-day sessions are presented by Health Department staff in the Darien Town Hall (*see the schedule for 2015*). Individuals that successfully complete the course will receive a "Food Handler" Card which can be presented to the employer.

2. ***NEW!*** A multi-lingual, on-line audio-visual, interactive food handler program is now offered by www.Darien.StateFoodSafety.com in English, Spanish, Mandarin, Korean, Vietnamese and American Sign Language (ASL). Individuals may log in to take the course at their own pace. Those who successfully complete the course can print out their own "Food Handler" certificate for their employer which can then be presented during inspections to substantiate the acceptable employee training program.

3. Facilities may offer their own training programs to staff but the course content must be submitted to the Health Department for review and approval. Records of staff attendance must be available and training must address the following topics:

- ✓ Potentially hazardous foods
- ✓ Personal hygiene and employee health
- ✓ Cleaning and Sanitizing
- ✓ Preventing cross-contamination
- ✓ Time and temperature regulation
- ✓ Safe hot and cold storage