

Meat facility food handler certificate

Certificate requirements:

Initially, an owner of a meat facility shall ensure that at least 25% of employees working in the meat facility, all shifts, hold a current food handler certificate approved by the Ministers, with re-certification every five years.

Five years after ministerial approval of recommendations all employees in meat facilities shall be required to hold current food handler certificate.

Meat Facility Standards, Alberta Health and Wellness and Alberta Agriculture, Food and Rural Development, 1999.

Meat facility food handler certificate course details:

- One day courses are arranged on a demand basis through Alberta Agriculture, Food and Rural Development. Please contact them at 1-866-882-7677 for more information.
- Courses are taught by educators from the Calgary Health Region and Alberta Agriculture, Food and Rural Development.
- There is no charge for the course.
- The course covers:
 - Alberta Meat Inspection Act and Regulations
 - HACCP
 - Basic meat microbiology
 - Control of contamination and microbial growth in meat and poultry
 - Basics of cleaning and sanitation
 - Significance of personal hygiene
- Participants will receive a meat hygiene certificate. This certificate is specific to meat facilities in the Calgary Health Region. This certificate is different from the provincial food sanitation and hygiene certificate.

Example of meat hygiene certificate:

CALGARY HEALTH REGION	
<i>MEAT HYGIENE CERTIFICATE</i>	
<i>THIS IS TO CERTIFY THAT</i>	
NAME	
Has successfully completed an approved course in Meat Hygiene, as required by Alberta Health & Wellness & Alberta Agriculture, Food & Rural Development	
 calgary health region	<hr/> <small>Jacqueline L. Schneider, C.P.H.I. (C) Public Health Inspector, Environmental Health</small>
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