



# Monroe County Department of Public Health

## Food Worker Certification

*As per subpart 14.1 Section 14-1.73 of the NYS Sanitary Code, MCDPH has established the following requirements.*

*A Certified Food Worker is required to be present at all operating times for food service establishments, including temporary food stands. Operating times are defined as any time when food preparation is being performed and is not limited to the establishment's operating hours.*

*There are two levels of training. Level 1 Food Manager and Level 2 Food Handler.*

*All medium and high risk facilities, as well as operators of more than one pushcart need to have a person on record with L1 Certification. The person on record cannot be designated for multiple establishments. The presence of a L1 Food Manager can also satisfy the requirement for a L2 Food Handler.*

*Low risk facilities such as bars or ice cream shops do not require a L1 Food Manager, however they do need a L2 Food Handler present at all operating times of food service.*

*Low risk temporary food stands do not need a certified food worker on site.*

### Training Resources

Nationally Accredited Training Providers are widely available and used throughout the Food Service Industry. These courses include extensive training on food safety, are multilingual, and require an examination to demonstrate knowledge. Costs vary depending on courses taken, the purchase of educational material and exam fees. Contact each training provider for training details.

Food Manager Training = Level 1 (five year certification) training + proctored exam

Food Handler Training = Level 2 (three year certification) training + exam (on-line or proctored)

Listed below are some sources for National Training Companies that provide on-line training option and/or local classroom instruction:

- Clements Food Safety Consulting LLC ([www.clementsfoodsafety.com](http://www.clementsfoodsafety.com))
- Foodlink ([foodlinkny.org/fight\\_hunger/food-safety-training-resources](http://foodlinkny.org/fight_hunger/food-safety-training-resources))
- National Restaurant Association ([www.restaurant.org](http://www.restaurant.org))
- National Registry of Food Safety Professionals ([www.nrfsp.com](http://www.nrfsp.com))
- Nutri Rific ([www.nutrirific.com](http://www.nutrirific.com))
- Prometric ([www.prometric.com/foodsafety](http://www.prometric.com/foodsafety))
- Rochester Restaurant Solutions ([www.rocrs.net](http://www.rocrs.net))
- Servsafe ([www.servsafe.com](http://www.servsafe.com))
- State Food Safety ([www.statefoodsafety.com](http://www.statefoodsafety.com))
- Tap Series ([www.tapseries.com](http://www.tapseries.com))

The Monroe County Department of Public Health offers monthly L1 & L2 classroom training and local testing, for a fee, after the completion of on-line or classroom training by others. Contact the Monroe County Department of Public Health, Food Protection Section at (585) 753-5065 for additional training information, or with any questions, special needs, or other requests related to Food Worker Training.

**NOTE: Training is also provided by local colleges, food supply companies, corporate trainers, and independent trainers.**