

Professional Food Handler Certificate Program Information

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The Professional Food Handler Certificate Program is provided in conjunction with Prometric's approved training partners. The training is available in classroom or online and the exam is available in English and a bilingual version of English/Latin American Spanish in the Internet-based (IBT) format.

The examination is a closed-book exam. The exam contains 40 questions in multiple-choice format with four answer options available for each question. Candidates must complete the training in entirety prior to starting the exam and are allowed one hour to complete the exam.

Content Outline Overview

The content outline below is the basis of the program. It lists all topics covered by each exam and the approximate percentage of questions asked about each topic.

Topic	%
Contamination	20
Time and Temperature	20
Chemicals, Cleaning and Sanitation	15
Foodborne Illness	15
Personal Hygiene	15
Allergens	10
Pest Control and Safety	5

This content outline is based on the **2013 United States Food Code**, <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

Program Information

Program Purpose – The Professional Food Handler Certificate Program trains a food handler on the skills needed to prepare and provide safe food at an establishment.

Program Scope – The Professional Food Handler Certificate Program covers the skills that were identified as the minimum food safety skills that a professional food handler needs mastery of to work in a food establishment.

Learning Outcomes – Implement food safety practices to prevent foodborne illness, contamination and pests; Effectively clean and sanitize; Identify proper methods of personal hygiene; Describe how to safely handle time and temperature control for safety (TCS) food; and Identify allergens and symptoms of allergic reactions.

Fees, Cancellations, Refunds, System Requirements, Appeals & Complaints

Candidates must pay the required fee for the certificate program prior to starting the training. The fee includes the training and cost of the exam voucher. Any cancellation notifications will be posted on the food handler program webpage:

www.prometric.com/en-us/clients/foodsafety/Pages/testing-pfhc.aspx

Refunds:

Check with your training company for its refund policy.

System Requirements:

www.prometric.com/en-us/our-solutions/test-development/pages/minimum-requirements.aspx

Appeals:

www.prometric.com/en-us/contact-us/customer-service/pages/appeals.aspx

Complaints

fs6.formsite.com/Prometric/form31/index.html

Certificate Information

Upon fulfilling all training and successfully passing the food handler exam, a candidate will receive a printable certificate that is valid for no more than three (3) years depending on their jurisdiction. The Certificate attests to the satisfactory completion of the program, and is not an attestation of qualification, competence, or authority on a subject. A certificate holder cannot state or imply that they are certified, licensed or accredited. Only a candidate may contact Prometric to verify the validity of a certificate.