NEHA Professional Food Handler Certificate Program, Instructor-led Course
Handbook
CONTENTS

Purpose, Scope, and Intended Learning Outcomes ................................................................. 4
  Purpose ................................................................................................................................. 4
  Scope ................................................................................................................................. 4
  Terminal Learning Objectives/Intended Learning Outcomes .............................................. 4
  Audience ............................................................................................................................ 5

Requisites to Earn a Certificate ............................................................................................. 5
  Definition of Holding a NEHA Certificate ........................................................................ 5
    Course Standards .............................................................................................................. 5
    Application Procedures .................................................................................................... 5
    Non-Discrimination Policy ............................................................................................... 5
    Special Accommodations for Participants with Disabilities or Impairments ................... 5
    Foreign Applicants .......................................................................................................... 6
    Membership ..................................................................................................................... 6

Assessment Score Requirements ............................................................................................ 6

Qualifications of Instructional Personnel ............................................................................... 6

Fees, Deadlines, Cancellations, and Refunds ......................................................................... 6
  Costs and Fees ................................................................................................................... 6
  Deadlines .......................................................................................................................... 6
  Cancellations ..................................................................................................................... 7
  Refunds ............................................................................................................................. 7

Inferences as Certificate Holders ........................................................................................... 7

Information Collection .......................................................................................................... 7
  Collection of Data .............................................................................................................. 7
    Purpose .......................................................................................................................... 7
    Participant Identity ......................................................................................................... 8
  Confidentiality .................................................................................................................. 8
  Conditions for Disclosure ................................................................................................. 8

Credit Earned .......................................................................................................................... 8
  Certificate Period .............................................................................................................. 9
  Certificate Renewal .......................................................................................................... 9

Commercial Support Disclosure ............................................................................................. 9

Course Ownership ................................................................................................................. 9
Contact Details ................................................................................................................................. 9
Purpose, Scope, and Intended Learning Outcomes

**Purpose**
Congratulations on taking a step towards holding a NEHA Certificate Program certificate. Holding a NEHA Certificate Program Certificate benefits not only an individual in proving competency and capability in the field of food safety and protection, but also benefits the community and employers. It is through the device of a Certificate that a community gains assurance that the workforce handling this responsibility is competent, properly trained, and equipped to carry out their responsibilities. The Certificate serves to verify that a professional has achieved what is perceived as a baseline level of competence in this complicated subject area of environmental health protection. By having staff who hold Certificates, employers are assured of having a workforce of employees that are reasonably capable of handling whatever challenges their job responsibilities and their employer present.

The course is designed to provide individuals with the ability to explain foodborne illness and contamination; receiving, storing, preparing, and serving food; personal hygiene; cleaning and sanitation; and pest prevention. A food handler is defined as any person employed in a food premises, who at any time may be involved in the manufacturing, preparation, packing, or service of food for distribution.

NEHA’s Professional Food Handler Certificate Program benefits from our nationwide recognition and reputation, consultation of food safety experts within our membership, and the continual update of food safety information based on the ongoing assessment of the dynamic food safety field.

**Scope**
This instructor-led course covers food safety hazards, how to control those hazards, and summarizes personal hygiene, handling food safely, the flow of food through a facility, and the basics of pest control. The program is a minimum 2-hour introductory program including instruction on foodborne illness and contamination; receiving, storing, preparing, and serving food; personal hygiene; cleaning and sanitizing; and pest prevention.

**Terminal Learning Objectives/Intended Learning Outcomes**
- Explain the importance of food safety to preventing foodborne illness and contamination.
- Describe how to handle food safely during receiving.
- Describe how to store food safely.
- Describe how to handle food safely while thawing, cooking, cooling, and reheating.
- Explain the importance of personal hygiene when working with food.
- Explain cleaning and sanitizing.
- Describe pest control.
**Audience**
The NEHA Professional Food Handler Certificate Program is designed for individuals in the food safety field so that, upon completion of the course, they may describe science-based procedures needed for food safety and protection.

**Requisites to Earn a Certificate**

**Definition of Holding a NEHA Certificate**
Our definition of a certificate holder is an individual who has completed a prescribed course of study designed specifically to meet predefined industry requirements and successfully completed the summative assessment with a score that equals or exceeds the predetermined cut score. Studying for and receiving a NEHA Professional Food Handler Certificate demonstrates a commitment to safe food. Individuals holding a NEHA Certificate are viewed as leaders and role models and show that they have completed a prescribed course of study designed specifically to meet predefined industry requirements.

The certificate is not an attestation of qualification, competence, or authority on a subject. There are no acronyms or other marks associated with the certificate.

**Course Standards**
We are committed to offering fair, valid, and reliable certificate courses. A fair course is not biased for or against any groups because of ethnic background, geographic locale, or any other demographic criterion. A valid course accurately reflects the knowledge, skills, and abilities required for competent practice. Reliability means the course is consistent in its presentation of the knowledge, skills, and abilities of competent practice. All course materials have been verified for accuracy and reliability and referenced to a published source.

**Application Procedures**
No application is required to attend the NEHA Professional Food Handler Certificate instructor-led course.

**Non-Discrimination Policy**
It is our policy that no individual shall be excluded from the opportunity to participate in NEHA Certificate Programs based on ethnic origin, national origin, religion, sex, age, or disability.

**Special Accommodations for Participants with Disabilities or Impairments**
We are committed to ensuring that no individual is deprived of the opportunity to take a certificate course solely by reason of a disability or impairment. All classrooms must be fully accessible and compliant with the American with Disabilities Act (ADA).

**Foreign Applicants**
All our certificates are available to any person who can participate in the NEHA Professional Food Handler Certificate course. Materials are available in English and Spanish.

**Membership**
Membership in any association or organization, including NEHA, is *not* required to participate in any of our certificate programs.

**Assessment Score Requirements**
A certificate will be issued upon successful completion of the NEHA Professional Food Handler Certificate course.

Intended learning outcomes are measured by the summative assessment given at the end of the course. Participants must receive a 70% or higher score on the course summative assessment to be eligible for a NEHA Professional Food Handler Program Certificate.

**Qualifications of Instructional Personnel**
NEHA’s Certificate Programs are owned and sponsored by us and run by our Entrepreneurial Zone (EZ) Department. The instructor-led food handler courses are generally conducted by the food handler’s employer, manager, or local health department and taught by highly qualified food safety instructors.

**Fees, Deadlines, Cancellations, and Refunds**

**Costs and Fees**
The NEHA Professional Food Handler Certificate Program costs will not exceed any price limitations as declared in state codes and/or laws. We charge certificate course instructors a fair and reasonable cost for course materials based on production of materials and administrative time. It is the course instructor’s responsibility to abide by state and local regulations on the limitation of course fees. We audit instructor’s fees at regular intervals based on instructor marketing materials and past violations.

**Deadlines**
Deadlines are determined by the NEHA trainer and dependent upon their schedule of courses. Each instructor-led course is scheduled independently, by the trainer, and managed by them exclusively.
Participants must be registered with a NEHA trainer to participate in the classroom course. Organization of participants, distribution of test materials, and testing instructions will begin promptly at the posted start time.

**Cancellations**

If the instructor cancels the course, a full refund will be given to all paid participants by the instructor.

**Refunds**

If a participant is unable to attend the course after making payment, the instructor must be notified in writing, by mail or email, at least 7 business days prior to the course date for a full refund. A full refund is not required to be given if cancellation is within 7 business days of the course, it is the instructor’s discretion. This policy prevents an instructor from ordering and paying for training books and materials that will not be used.

In the case of an emergency or if a participant must leave the class after beginning the course, a refund will not be given; however, the participant will have the opportunity to attend another session of the same course by the same instructor at another time.

**Inferences as Certificate Holders**

The NEHA Food Handler Certificate is not an attestation of qualification, competence, or authority on a subject. It is simply a representation of a participant’s successful completion of the course work and achievement of a passing score on the summative assessment for the NEHA Food Handler Certificate Program. There are no acronyms or other marks associated with the certificate.

**Information Collection**

**Collection of Data**

NEHA does not collect personal data about individuals except when such individuals or stakeholders specifically provide such information on a voluntary basis. Certificate holders and stakeholders need to be aware that non-personal information and data may be automatically collected through the standard operation of NEHA’s internet servers or by using 'cookies.'

**Purpose**

The personal data collected is used by NEHA and third parties acting on its behalf for customer administration and marketing related purposes including to provide resources to and manage NEHA’s relationship with all stakeholders, to process and respond to queries received from the public, and to send marketing communications on NEHA’s behalf and on behalf of other selected vendors.

In some cases, such as the program registration, NEHA requires the collection of home address and telephone numbers. It has been NEHA’s experience that residential contact information is more
constant than business contact information because of the mobility of professionals through their careers. This information is used to contact individuals about upcoming certificate programs, convey awareness information, and for the distribution of certificates.

NEHA occasionally performs statistical analyses of user behavior and characteristics in order to measure interest in and use of the various areas of the website. NEHA provides only aggregated data from analyses to affiliated third parties.

NEHA also uses an IP address to help diagnose problems with its servers and to administer the website.

As NEHA is an organization based in the United States, some personal data will be collected and processed in the United States by NEHA and third parties acting on its behalf in accordance with and for the purposes set out in this Privacy Policy. Those not wishing personal data to be handled in this way should inform NEHA using the contact details listed in this document.

**Participant Identity**
At the test site, participants must present a government-issued photo ID (such as a valid driver’s license) along with their registration confirmation.

**Confidentiality**
We hold in confidence and handle in a secure manner any information of a confidential nature related to, or obtained from, our certificate programs. Such information includes:

- Participant details (e.g., learners and Certificate holders)
- Learning outcomes
- Evaluation instruments (i.e., assessments)
- Answer keys
- Assessment results
- Other related educational materials

**Conditions for Disclosure**
We ensure personal information is not disclosed without the explicit permission of the person concerned, strict personal information security is maintained, and proper safeguards are in place to protect against unauthorized disclosure of information.

**Credit Earned**
No academic or continuing education credit is earned through participation in the NEHA Food Handler Certificate Program. Continuing education is not necessary or valid for maintaining or renewing a NEHA Certificate. Once expired, a past certificate holder must retake a face-to-face or asynchronous online course and pass the summative assessment again to earn a new certificate.
Certificate Period
The NEHA Professional Food Handler Certificates must be renewed on a three-year cycle, based on the updating of the FDA Food Code. The Food Code is fully updated every four (4) years, with supplements available every 2 years. We assess the Food Code supplements and update the course within 1 year of the updates, if needed, making our course material new every 3 years. The first day of the certificate period is the date the certificate course assessment was successfully completed.

Certificate Renewal
At the end of the three-year certificate cycle, individuals must retake the Professional Food Handler Certificate course for the certificate to remain valid. You can retake the assessment by taking (i.e., paying for) the course again.

Commercial Support Disclosure
No commercial support is provided to the NEHA Professional Food Handler Certificate Program.

Course Ownership
Our certificate courses are the exclusive property of NEHA. Participants who take a NEHA certificate course acknowledge that they understand the following:
- Federal copyright law protects the course and information contained therein. No part of the course may be copied or reproduced in part or whole by any means whatsoever.
- The theft or attempted theft of NEHA copy written material is punishable as a felony.
- Individual participation in any reproduction of the course may be sufficient cause to terminate the individual’s participation, invalidate the Certificate, or take other appropriate action deemed necessary.

Contact Details
It is the Certificate holder’s responsibility to notify us in writing of any change in your name and/or address. Without this information we are unable to send you important information about courses.

Mail:
NEHA
720 S. Colorado Blvd., Ste. 105A
Denver, CO 80246
Fax: 303-651-9490

Email:
support@neha.org