

## About Certification of Food Handlers

**Note: Rule 410 IAC 7-22 requires passing the proctored Food Manager Certification exam. The on-line Food Handler Certificate does not meet Indiana requirements.**

The companies shown below are not the only ones offering certification, but they do offer classes/exams in or near Harrison County.

For a complete list of exam and training providers, visit <http://www.in.gov/isdh/21059.htm>

The companies listed below offer Indiana accepted certification. Certification is good for 5 years and accepted in all Indiana counties.

<p><b><u>Hoosier Hospitality Consulting, LLC</u></b>  <a href="http://www.hoosierhospitalityconsulting.com">www.hoosierhospitalityconsulting.com</a>                  Phone: 317-650-1126  <b>Classes in Corydon 3-4 times a year</b></p>	<p><b><u>Indiana Restaurant &amp; Lodging Association</u></b>  <a href="http://www.inrla.org">www.inrla.org</a>                  Phone: 1-800-678-1957</p>	<p><b><u>Purdue Extension Office, Corydon</u></b>                  Call Annette Lawler for info about classes in her building                  812-738-4236</p>	<p><b><u>Safe Food Handler's Corporation</u></b>  <a href="http://www.sfhcorp.com">www.sfhcorp.com</a>                  Phone: 1-888-793-5136  <b>Classes in Clarksville! Check their website for dates.</b></p>
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In February, 2001, Senate Bill 404 created Indiana Code 16-42-5.2. This bill:

- created food safety certification rules in Indiana, mandated that the State develop a rule to administer the program, and mandated that the State develop **penalties for non-compliance** (fines up to \$100 a day)

As of January 1, 2005, **Indiana requires at least one certified food handler per food service establishment.**

- The food handler must **pass an accredited exam** ("accredited" exams are offered by all of the companies listed above)
- A food service establishment has 6 months to initially get a certified food handler and 3 months to get one if/when their certified food handler leaves.
- Only one certified food handler is required if the owner operates more than one food service establishment on contiguous properties.
- The certified food handler must provide their name, certification, and photo ID upon request. A person cannot represent themselves as certified unless they are legally certified.
- Prisons and jails must also comply.
- The certified person does not need to be present at all times.

Exemptions (certified food handler not required):

- Schools (public and parochial), hospitals, nursing homes, assisted living and continuing care facilities
- Not-for-profit entities such as churches, fraternal organizations, etc.
- Food establishments that minimally handle food, such as:
  - heating or serving pre-cooked, pre-packaged foods
  - serving nachos, pretzels or frozen pizza
  - preparing or serving continental breakfasts; such as rolls, coffee, juice, milk, cold cereal
  - preparing beverages or ice
  - preparing non-potentially hazardous food such as elephant ears, funnel cakes, cotton candy, confectionaries, baked goods, popcorn, chips, and grinding coffee beans
  - handling non-potentially hazardous pre-packaged foods
  - heating of bakery products
  - providing food in its original packaging

Some foods exempt from certification:

