

Retail Food Safety Training

Retail food safety training is paramount to safe food handling practices within retail food establishments. Courses that satisfy the requirements of the California Retail Food Code must be from an American National Standards Institute (ANSI) accredited training provider. There are two types of courses: one that provides training for food handlers, and one that provides training for food managers. ANSI maintains a website that provides links to the individual companies that offer certified training. The individual company pages list pricing for the trainings they provide.

Food Handler Training:

The California Health and Safety Code (HSC) section 113948 requires food handlers to obtain a food handlers card and maintain a valid card for their entire employment in a retail food establishment. The food handler card is valid for three years, after which an additional training would be required.

Cottage Food Operators and their employees are required to have a food processors course (HSC section 114365.2(d)). Food Handler courses satisfy this requirement. These courses are also valid for three years and must be completed again after the three years has lapsed.

You can access the available food handler training at the following website:

[ANSI Accredited Food Handler training courses](#)

Certified Food Managers Training:

The HSC section 113947 requires anyone functioning as a Person-in-Charge of a retail food establishment to have more in depth training to ensure food workers are conforming to food safety principles.

You can access the available Certified Food Managers training at the following website:

[ANSI Accredited Certified Food Managers training courses](#)

The California Department of Public Health does not provide Food Handlers or Certified Food Manager courses.