

## **FOR IMMEDIATE RELEASE**

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# **SCPHD Offering ServSafe CFPM and Food Handler's Safety Classes in Spanish: Limited Seating Available, Register Now**

**SOUTH CENTRAL IDAHO** – South Central Public Health District (SCPHD) is offering two food safety classes in Spanish in May, including a new Food Handler's Safety Class. This class will be offered in addition to the ServSafe Certified Food Protection Manager (CFPM) class, and is targeted towards a different population of food service professionals.

According to the Idaho Food Code, every food establishment must have at least one employee with supervisory and/or management responsibility registered as a Certified Food Protection Manager (CFPM). For food service professionals that do not have management responsibilities, the Food Handler's Safety Class is an effective and economical educational course that covers the essential knowledge they need to safely work with food. Covered topics include proper handwashing, cooking temperatures, and how to store food safely.

The new Food Handler's Safety Class will take place on Thursday, May 15 at 9 a.m. at the SCPHD Twin Falls Office. This 2-hour course is designed to educate food service professionals on the content in the Idaho Food Safety Exam. Additionally, the Spanish-language ServSafe accredited CFPM Certification class and exam will be on Monday, May 19, 2025 at the SCPHD Twin Falls Office. The class starts at 9 a.m. with the certification exam taking place immediately after the class at 4 p.m.

"South Central Public Health District is empowering our community with essential food safety knowledge through our Food Handler's Safety Class," said Brian Shiroma, SCPHD Environmental Health Specialist. "In just 2 hours, participants will develop critical skills in personal hygiene, temperature control, cross-contamination prevention, and basic sanitation – the cornerstones of safe food handling. This certification is a valuable credential for food service workers, kitchen staff, and anyone handling food that wants to protect public health."

The 7-hour accredited ServSafe CFPM course covers the essential knowledge and skills needed to manage and run a commercial food establishment. Some of the topics covered include identifying hazards in daily food

establishment operations, developing preventive policies, and protecting consumer health through appropriate food safety practices.

The “ServSafe Manager Book, 7<sup>th</sup> Edition Revised: Spanish” is an optional, but highly recommended, resource for the CPFM class. A link to purchase the book is included on the CFPM registration form. The cost for the course and exam is \$150. The cost for the Food Handler’s Safety Class is \$20. Seating in either class is limited and based on paid registration. For more information or to register, check out the links below:

Spanish ServSafe CFPM: [info.phd5.id.gov/Forms/CFPM-SP](http://info.phd5.id.gov/Forms/CFPM-SP)

Spanish Food Handler’s Safety Class: [info.phd5.id.gov/Forms/FoodSafety](http://info.phd5.id.gov/Forms/FoodSafety)

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