



## **Food Establishment Employee**

All food establishment employees have the responsibility for preparing and serving safe food. Employees must receive adequate training from the Certified Food Protection Manager (CFPM) or a Person in Charge who meets the demonstration of knowledge requirements in Section 2-102.11 of the Idaho Food Code. Studying the [Idaho Food Safety and Sanitation Manual](#) and completing the exam is recommended for all employees involved in food preparation. The manual may be downloaded in full or in part and used as a training resource.

[The Idaho Food Safety Exam](#) is free of charge and has a time limit of 45 minutes. It may be attempted any number of times until the employee answers 75% or more of the questions correctly. Certificates are valid for 5 years and may be printed after completing the exam. Food establishments may require their employees to renew certification more frequently.

The Idaho Food Safety and Sanitation Manual will explain:

- the relationship between the prevention of foodborne disease and the personal hygiene of a food employee.
- the importance of appropriate handwashing and avoiding bare hand contact with food.
- the significance of the relationship between maintaining the time and temperature of time/temperature control for safety food and the prevention of foodborne illness.
- the required food temperatures and times for safe cooking of many foods including meat, poultry, eggs, & fish.
- the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of foods.
- how to avoid cross contamination by using correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment.

For questions related to Idaho Food Safety and Sanitation Exam, please contact the Idaho Food Protection Program, (208) 334-5938.