

## **IMPORTANT NOTICE TO RETAIL FOOD STORE OPERATORS**

*Food Safety Education Certification  
Amendment to NY Agriculture & Markets Law*

Article 20-C of the New York Agriculture & Markets Law was recently amended to establish a food safety education certification requirement for certain retail food stores which prepare food on the premises.

The amendments would require, with certain exceptions for small establishments, that every retail food store that applies for a food processing establishment license furnish evidence that an individual from within the store has been recognized as having completed an approved food safety education program. The license application will be required to be accompanied by documentation which demonstrates that this food safety education requirement has been met. In most cases this documentation will be a certificate indicating an individual in a position of management or control has attended an approved course. A failure to comply with the education requirements would result in the denial of the food processing license.

This requirement does not apply to a food store that has as its only full time employees the owner or the parent, spouse or child of the owner, or in addition not more than two full time employees. It would also not apply to a food store that has annual gross sales in the previous calendar year of less than \$3,000,000, unless the food store is part of a network of subsidiaries, affiliates or other member stores, under direct or indirect control, which, as a group, had annual gross sales of the previous calendar year of \$3,000,000 or more.

The food safety education programs established by this amendment would be required to be not less than 8 hours long and cover one or more of the following specified topics:

- New York State food safety statutes and regulations
- Food microbiology
- Foodborne illness
- HACCP
- Cleaning and sanitation
- Personal hygiene
- Temperature control
- Food security
- Pest control

Recertification will be required every 2 years when the food processing license is renewed.

The new requirements are effective September 16, 2006. The new requirement will impact food processing license applications.

## **HOW TO USE THIS BOOK**

In order to serve the needs of the industry, the Association created and obtained approval for a food safety education course. Shortly thereafter, in order to reach as many businesses across New York State as possible, the Association, put this 8 hour face to face training course into book form, added quizzes and a final exam, and received approval for this new venue of training.

The book is design to train one person in food safety. Should you wish to train more than one person, you do not need to order another book. Simply make as many copies of the answer sheets for the quizzes and tests as needed. Remind your employees not to mark their answers to the quizzes and exam on the quiz questions. They should always use the answer sheet. Answer sheets are found at the back of the book, along with the quizzes answer sheet.

### *About the quizzes*

The book is broken into eight sections. They are:

- New York State food safety statutes and regulations
- Food microbiology and food-borne illness
- HACCP
- Cleaning and sanitation
- Personal hygiene
- Temperature control
- Food security
- Pest control

For clarity requirements 2 and 3 of the New York State Training guideline have been combined.

At the end of each section, there is a quiz, ranging from 5 to 25 questions. It is recommended that you take the quizzes closed book, check your answers against the answer sheet, and then reread any pages of the section dealing with subject matter. If you are unsure of an answer, do not guess. The quizzes are not scored, they are merely intended as a venue for the student to check their knowledge of the presented material. If you guess right than you will not end up rereading material of which you are unsure.

### *About the Test*

Although the test is open book, you should be able to answer most questions without looking up the answers. Many of the exam questions are in the quizzes so, if you have taken as suggested, then you should be well prepared. After completing the book, you may wish to review all the quizzes one last time.

### *If You Fail*

You may retake the course, paying only the testing fee.