



**FLORIDA
RESTAURANT &
LODGING
ASSOCIATION**

SAFESTAFF®



DBPR-CONTRACTED FOOD SAFETY PROVIDER

DBPR Approved Program Provider No. 1752486

FRANCISCO AGUILAR

FOODHANDLER NAME

12/21/1994

DATE OF BIRTH

has successfully completed the SafeStaff®
Foodhandler Training Program

Major Food Group

BUSINESS NAME

Tommy Toth

TRAINER'S NAME

17173489

TRAINER'S CFPM CERTIFICATE NUMBER

5055413

CERTIFICATE NUMBER

5/18/2021

DATE OF TRAINING

5/18/2024

DATE OF EXPIRATION





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- Temperature Danger Zone is 41° to 135°
- MINIMUM INTERNAL COOK TEMPERATURES
- Chicken/Poultry 165° for 1 Second
- Ground Meats 155° for 17 Seconds
- Pork & Beef 145° for 15 Seconds
- Fish 145° for 15 Seconds
- The number one cause of foodborne illness is poor personal hygiene. Always wash hands after using the restroom to reduce risk of the spread of Hepatitis A.
- Always store ready-to-eat foods above raw foods.