



**FLORIDA  
RESTAURANT &  
LODGING  
ASSOCIATION**

**SAFESTAFF®**



**DBPR-CONTRACTED FOOD SAFETY PROVIDER**

DBPR Approved Program Provider No. 1752486

**CHASE GLASER**

FOODHANDLER NAME

**9/19/2000**

DATE OF BIRTH

has successfully completed the SafeStaff®  
Foodhandler Training Program

**The Ritz-Carlton**

BUSINESS NAME

**Tommy Toth**

TRAINER'S NAME

**17173489**

TRAINER'S CFPM CERTIFICATE NUMBER

**5172622**

CERTIFICATE NUMBER

**8/2/2021**

DATE OF TRAINING

**8/2/2024**

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.