

FOOD HANDLER TRAINING

SEPTEMBER 2 & 3, 2026

10 AM—12 PM

ST. MICHAELS NAVAJOLAND INN CONFERENCE ROOM

Presented by

Navajo Office of Environmental Health & Protection Program | 928-871-7940



TOPICS

- ⇒ Purpose for Food Handler Training & Food Safety
- ⇒ Food Service Training Card & Itinerant Food Permit
- ⇒ Handwashing Practices
- ⇒ Potentially Hazardous Foods (PHFs)
- ⇒ Cross Contamination
- ⇒ Time and Temperature
- ⇒ Four Common Thawing Practices
- ⇒ Personal Hygiene
- ⇒ Single-Use Service Items
- ⇒ Metal-Stem Thermometers & Chlorine Test Strips
- ⇒ Dishwashing (wash/rinse/sanitize/air dry)
- ⇒ Dry Food Storage
- ⇒ Utility Storage & Cleaning Supplies
- ⇒ Chemical storage and Safety Data Sheet
- ⇒ 25-Question Test
- ⇒ Earn a Food Service Training Certificate (blue card)

NOTE

- No Pre-Registration Required
- Bring Notepad & Pen/Pencil
- **DO NOT** Bring Young Children to the Training

MONEY ORDER or DEBIT CARD CHIP READER for
Itinerant Food Permit (pink card)

Pay to **NAVAJO NATION**

\$5 for 6-months or \$10 for 1-year