

Allergen Training with StateFoodSafety.com

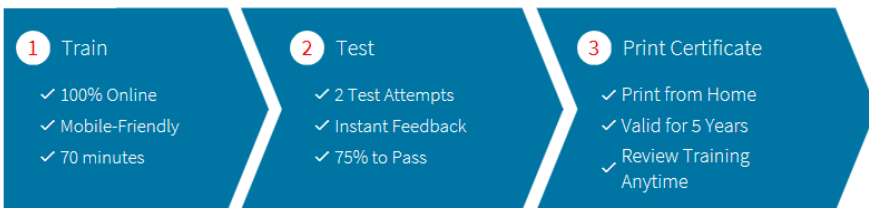
Allergens Manager Training

This course provides instruction on the FDA's 8 Major Food Allergens, including how to identify them on labels and where they are commonly found. You will also learn how to prevent cross-contact and clearly communicate between allergic customers and kitchen staff. Instruction on working with children, identifying allergic reactions, and training employees is also provided.



A BETTER LEARNING EXPERIENCE

How to Get Your Food Allergy Awareness Training for Managers



Course	\$9.00
Health Department Fee	\$0.00
Total	\$9.00

BUY NOW



⚠ Special Instructions

Once you successfully complete the course, print out your certificate and keep it at the establishment where you work.

To Get Started:

1. Go to StateFoodSafety.com and Click on *Allergens Essentials Training* from the Courses drop down box
2. Select Michigan from drop down box and hit "Checkout"
3. Select your preferred language (offered in English and Español) and proceed with checkout
4. You will need to create an account to finish checking out

Questions & Answers

- Do I need this training?
 - Each food establishment is required to have at least one certified manager that has successfully completed an additional allergen training course.
- When do I need to complete this training?
 - Each establishment must have at least one certified manager that has received additional allergen training after January 17, 2017.
- How long is this course?
 - About 70 minutes.
- What certificate do I receive when I finish?
 - Food Allergy Awareness Training for Manager Certificate
- How long is my certificate good for?
 - The training certificate is valid for 5 years.