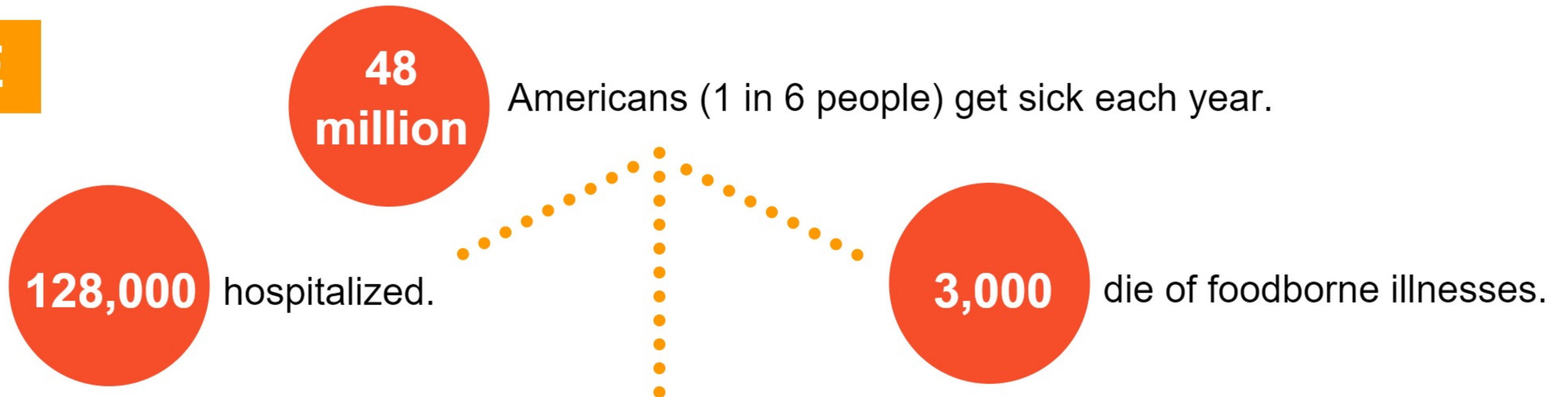




Food Safety Education for Quantity Food Handlers

How ServSafe® and Dine Safe programs guard Delawareans' health by preventing the spread of foodborne illnesses

ISSUE



State of Delaware Food Code:
Certification required for every food establishment to demonstrate safe food handling.

RESPONSE

2 programs taught by University of Delaware Cooperative Extension target quantity food handlers.

ServSafe®

Premier food safety certification designed for managers of foodservice operations. Certification exam meets State of Delaware Food Code requirements.

Dine Safe

Training of quantity food preparers in various settings offers the skills and strategies to keep food safe.

IMPACT

1,692 quantity foodservice workers reached in ServSafe® and Dine Safe programs (2014–2016).



90% washed their hands more frequently;
81% used sanitizers correctly.



79% thoroughly washed and sanitized all food surfaces before preparing a different food item.



77% calibrated thermometers on a regular basis;
72% kept hot foods at proper temperatures.