



**FLORIDA
RESTAURANT &
LODGING
ASSOCIATION**

SAFESTAFF®



DBPR-CONTRACTED FOOD SAFETY PROVIDER

DBPR Approved Program Provider No. 1752486

KARINA RUBIO

FOODHANDLER NAME

12/26/1995

DATE OF BIRTH

has successfully completed the SafeStaff®
Foodhandler Training Program

Bc Staffing

BUSINESS NAME

9/13/2024

DATE OF TRAINING

Tommy Toth

TRAINER'S NAME

9/13/2027

DATE OF EXPIRATION

24596306

TRAINER'S CFPM CERTIFICATE NUMBER

7318661

CERTIFICATE NUMBER





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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.