



**FLORIDA
RESTAURANT &
LODGING
ASSOCIATION**

SAFESTAFF®



DBPR-CONTRACTED FOOD SAFETY PROVIDER

DBPR Approved Program Provider No. 1752486

SHEYLA GONZALEZ

FOODHANDLER NAME

11/2/1994

DATE OF BIRTH

has successfully completed the SafeStaff®
Foodhandler Training Program

BC staffing

BUSINESS NAME

8/6/2024

DATE OF TRAINING

Tommy Toth

TRAINER'S NAME

8/6/2027

DATE OF EXPIRATION

24596306

TRAINER'S CFPM CERTIFICATE NUMBER

7231962

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.