

RESTAURANT &

Lodging Association





## **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** 

**Tommy Toth** 

TRAINER'S NAME

24596306

TRAINER'S CFPM CERTIFICATE NUMBER

7231962

CERTIFICATE NUMBER

8/6/2024

DATE OF TRAINING

8/6/2027

DATE OF EXPIRATION



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INTERNAL COOK TEMPERATURES  an/Poultry 165º for 15 Seconds  an/Poultry 165º for 15 Seconds  by Beef 145º for 15 Seconds  course of foodsone illness is poor personal  swash hands after using the restroom  of the spread of Hepatitis A.  ady-to-eat foods above raw foods.  ady-to-eat foods above raw foods.	Chicke Ground Gr
an/Poultry 165º for 1 Seconds  d Meats 155º for 17 Seconds  g Beef 145º for 15 Seconds  s wash hands after using the restroom  of the spread of Hepatitis A.  ady-to-eat foods above raw foods.  ady-to-eat foods above raw foods.	Chicke Ground Gr