



**FLORIDA  
RESTAURANT &  
LODGING  
ASSOCIATION**

**SAFESTAFF®**



**DBPR-CONTRACTED FOOD SAFETY PROVIDER**

DBPR Approved Program Provider No. 1752486

**MARIA NADER**

FOODHANDLER NAME

**1/24/2005**

DATE OF BIRTH

has successfully completed the SafeStaff®  
Foodhandler Training Program

**BCstaffing**

BUSINESS NAME

**8/8/2024**

DATE OF TRAINING

**Tommy Toth**

TRAINER'S NAME

**8/8/2027**

DATE OF EXPIRATION

**24596306**

TRAINER'S CFPM CERTIFICATE NUMBER

**7234815**

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.