



**FLORIDA
RESTAURANT &
LODGING
ASSOCIATION**

SAFESTAFF®



DBPR-CONTRACTED FOOD SAFETY PROVIDER

DBPR Approved Program Provider No. 1752486

RITA GRAHAM

FOODHANDLER NAME

10/3/1968

DATE OF BIRTH

has successfully completed the SafeStaff®
Foodhandler Training Program

280 Franklin Sweets

BUSINESS NAME

Tommy Toth

TRAINER'S NAME

17173489

TRAINER'S CFPM CERTIFICATE NUMBER

6080251

CERTIFICATE NUMBER

1/2/2023

DATE OF TRAINING

1/2/2026

DATE OF EXPIRATION





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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.