

Food Safety Course Certificates Approved in Alberta

Section 31 of the Food Regulation describes the requirement for a food sanitation and hygiene training program. Successful completion of this program means that an individual holds a certificate issued by the Minister or an individual holds a document that the Minister considers equivalent to such a certificate.

In order to meet the above requirement, individuals have several options in Alberta:

OPTION 1

- Complete a one or two day certification course offered by **Alberta Health Services**. For more information and class schedules please [click here](#) or copy and paste the following web address into your internet browser: <http://www.albertahealthservices.ca/eph/Page3151.aspx>
- Complete a course by Health Canada - First Nations Inuit Health Branch (FNIHB).
- Students who achieve a minimum of 70% on the exam receive a certificate in food sanitation and hygiene.

OPTION 2

- Complete a course through one of the following **accredited educational institutions**:
 - NAIT – CULA1101 – Health Safety and Sanitation (in class)
 - NAIT – CULG901 – Food Safety (online)
 - SAIT - FSAN255 – Food Safety & Sanitation (in class)
 - Lethbridge College – Food Safety Alberta Certified Course (in class)
- These educational institutions teach their own curriculum, but the students write a provincial exam that is maintained by the province of Alberta. As in Option 1, students who achieve a minimum of 70% on the exam receive a provincial certificate in food sanitation and hygiene.
- An Alberta Journeyman Certificate holder in the Cook or Baker trade issued by Alberta Apprenticeship after 1990 will have the provincial Food Sanitation and Hygiene Certificate. This is a mandatory certification in the apprenticeship training institutes.
- A person who has acquired an Alberta Journeyman Certificate in the Cook and Baker Trades issued before 1990 with or without bearing the Interprovincial Red-Seal Certification may not necessarily have obtained their food sanitation and hygiene certificate.
- A person who has acquired an Alberta Certificate of Qualification in the Cook or Baker trade may not necessarily have obtained their food sanitation and hygiene certificate as the certificate is not a pre-requisite.
- A person who has an Out of Province Certificate in the Cook and Baker Trades bearing the Interprovincial Red-Seal does not guarantee that they have obtained the equivalent certificate in food sanitation and hygiene.

OPTION 3

Complete any one of the following **independent courses** approved by the province of Alberta. The courses are offered in-class unless stated otherwise.

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| Canadian Food Safety Group | <ul style="list-style-type: none"> • Food Safe Level I & II (in class) • TAP (Training Achievement Program) Food Safety Manager (online) • SafeCheck Advanced Food Safety Certification (in class & online) | www.canadianfoodsafety.com |
| Canadian Institute of Food Safety | <ul style="list-style-type: none"> • Food Handler Certification Course (online) | www.foodsafety.ca |
| FoodSafetyTraining.ca | <ul style="list-style-type: none"> • Online Food Handler Certification | www.foodsafetytraining.ca |
| Health Canada – FNIHB | <ul style="list-style-type: none"> • Food Sanitation and Hygiene | 1-780-495-4409 |
| LeanRhino | <ul style="list-style-type: none"> • Food Safety Leaders (in class & online) | www.learning.leanrhino.com |
| National Restaurant Association | <ul style="list-style-type: none"> • ServSafe (in class & online) | www.servsafe.com www.servsafeinternational.com |
| Probe It Food Safety | <ul style="list-style-type: none"> • Probe It Food Safety (in class & online) | www.probeit.ca |
| Qualisafe Food Consulting Inc. | <ul style="list-style-type: none"> • QSF01 Food Safety for Food Businesses | www.qualisafefoodconsulting.com |
| Restaurants Canada | <ul style="list-style-type: none"> • NFSTP – National Food Safety Training Program (in class & online) | www.nfstp.ca |
| Retail Council of Canada | <ul style="list-style-type: none"> • FoodWise (in class & online) | https://www.retailcouncil.org/grocery/foodwise-food-safety-program |
| St. Mark James Training | <ul style="list-style-type: none"> • Food Safety Certification (online) | firstaidcalgary.ca firstaidcpredmonton.ca |
| TrainCan | <ul style="list-style-type: none"> • Basics.fst (3rd and 4th Edition) • Advanced.fst (3rd and 4th Edition) • (Both offered in class & online) | www.traincan.com |

Contact your nearest Environmental Public Health office (as listed below) to confirm if a course meets the requirement for a food sanitation and hygiene training program in Alberta.

For more information, please contact your nearest Environmental Public Health office.

Edmonton Main Office
 Calgary Main Office
 Lethbridge Main Office

780-735-1800
 403-943-2295
 403-388-6689

Grande Prairie Main Office
 Red Deer Main Office
www.ahs.ca/eph

780-513-7517
 403-356-6366

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