

## FOOD SERVICE HANDLER CARD REQUIREMENT



Cypress Solutions, LLC requires that all food service workers obtain a **current Food Service Handlers card** in accordance to the below clause:

*7.3.4. The contractor shall provide the Contracting Officer with evidence that the employees, prior to commencing employment at the Coast Guard Dining Facility, are in compliance with applicable Federal, state and local health regulations for food service employees. **All food service workers shall have a current Food Service Handlers card issued by a Public Health Service on file with the contractor prior to beginning work (see Deliverables at Paragraph 6.0.).** If Federal, state or local health regulation conflict with one another, the Federal regulations shall govern. The contractor shall maintain a file of this information on site.*

Here is some information for the employee to consider when searching for a provider to obtain their food handler's card.

**eFoodHandlers®**      [efoodhandler.com](http://efoodhandler.com)      **\$10.00**

Basic Food Safety Training is the core training module for food servers, handlers and preparers. It teaches them key principles to keep food and customers safe. This FDA-compliant course--2013 Version--includes information on, Cross Contamination, Temperature Control, Personal Hygiene and dozens of other topics food workers must understand and successfully perform in the workplace.

- LOUISIANA Approved
- 100% Online - Mobile friendly
- ANSI-Accredited - Valid for 3 Years
- Unlimited Retests
- Only 28/40 to Pass (70%)
- 6-part video series

**ServSafe Food Handler**      [servsafe.com](http://servsafe.com)      **\$15.00**

ServSafe 6th Edition Food Handler® Online Course and Assessment is a comprehensive solution that delivers consistent food safety training to employees. This ensures the same food safety principles are delivered each time.

Basic Food Safety  
Personal Hygiene  
Cross-Contamination & Allergens

Time and Temperature  
Cleaning and Sanitation