

CERTIFICATE OF COMPLETION

A FLASH OF FOOD SAFETY

An educational video series addressing five food safety topics: *Handwashing: Why to Wash Your Hands*, *Handwashing: How to Wash Your Hands*, *Calibrating a Thermometer: Ice Water Method*, *Calibrating a Thermometer: Boiling Water Method*, and *Active Cooling with a Chill Stick*.

Presented by the USDA FNS Office of Food Safety at www.fns.usda.gov/ofs/food-safety-flashes.

This certificate is awarded to

who has earned 1/4 hour (15 minutes) of continuing education/training in food safety
(Professional Standards Code 2600) by viewing all five videos in the *A Flash of Food Safety* series.

Participant Signature

Date

Supervisor/Witness Signature

Date