

### **FSM1: Food Protection Course (Online Training)**

This course will provide the intern with knowledge of basic food safety, HACCP rules, personal hygiene, cross contamination, time and temperature rules. The Health Department's Food Protection certificate is a requirement if you plan to practice in New York City.

#### **Competency for the RDN:**

CRDN 4.2: Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.

#### **Assignment:**

Visit <https://www1.nyc.gov/site/doh/business/health-academy/food-protection-online-free.page> and take the free Food Protection Course – Online Training. After you have successfully completed all 15 sections, you will be eligible to sit for the final exam and qualify for the Food Protection Certificate. Please upload the certification to your eportfolio at the beginning of the Internship.

The DOHMH only has ONE license. The Food Protection Course

[https://a816-healthpsi.nyc.gov/prjFPC/F2101\\_HasMenu.aspx](https://a816-healthpsi.nyc.gov/prjFPC/F2101_HasMenu.aspx)

This is the required food safety license for food establishments in New York City.

The online course is free, the manual is free, the exam must be taken in person. Total cost for exam and certificate \$24.00.

Valid for lifetime!

**Note: The ServSafe certifications do NOT satisfy the requirements by the NYCDOHMH.**