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June 14, 2023  
For Immediate Release

### **HDNW Offers Local Food Handling Classes**

As the State of Michigan prepares to update its Certified Food Manager Training and Testing requirements, the Health Department of Northwest Michigan (HDNW) is making education and training more convenient. The classes are geared for staff of full-service restaurants.

Currently, the 2009 food code requires food service establishments to have a Certified Food Manager onsite the majority of the time they are operating. The pending 2017 food code will require a Certified Food Manager to be present whenever the restaurant is open.

“We want to make sure our licensed food service businesses are prepared for when the updates to the Michigan Food Code take place,” says Jeremy Fruk, HDNW Director of Environmental Health. “The changes have been written for some time, but passage is expected in the next year or so.”

Over the summer, the state required one-day training will be offered at HDNW offices in Bellaire, Charlevoix, and Gaylord. The training is designed for restaurants with more complex food safety requirements, such as batch cooking that requires two-step cooling and serving foods with minimum internal temperatures for serving.

“We know the online classes fill up fast,” says Rhiannon Pomerville, HDNW Environmental Sanitarian II, who will be the instructor. We also know that online learning isn’t for everyone—whether they prefer in-person instruction or lack the level of technology needed for online training and unsupervised testing. Our class is close to home and uses less sophisticated technology.”

Having a qualified instructor present during online testing simplifies that process, as cameras aren’t necessary for verification. However, all registrants are required to bring their own laptop. Chromebooks and iPad are not compatible for the electronic exam.

Class sizes will be limited to a maximum of 15 people. Anyone interested in taking the Always Food Safe Certified Food Manager training can link through to preregister.

- Bellaire, July 12: <https://www.surveymonkey.com/r/ZZPMFJW>
- Charlevoix, Aug. 16: <https://www.surveymonkey.com/r/T6YLTRY>
- Gaylord, Sept. 12: <https://www.surveymonkey.com/r/T63KHKL>

#### **Getting the Details**

Training and Testing: \$145

Test only: \$55 (for revalidation for those who are already certified)

Registration: 8:30 a.m.

Class begins: 9 a.m.

Lunch: noon-1 p.m. (not provided)

*HDNW is mandated by the Michigan Public Health Code to promote wellness, prevent disease, provide quality healthcare, address health problems of vulnerable populations, and protect the environment for the residents and visitors of Antrim, Charlevoix, Emmet, and Otsego counties.*



Proud member of the [Northern Michigan Public Health Alliance](#): 7 local health departments advocating for public health.

Exam: 3-5 p.m.

To learn more about Food Handling Managers and what they do, go to <https://www.bls.gov/ooh/management/food-service-managers.htm>.

To learn more about HDNW's services, go to [nwhealth.org](http://nwhealth.org) or call our local office at 800-432-4121.

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