



**FLORIDA
RESTAURANT &
LODGING
ASSOCIATION**

SAFESTAFF®



DBPR-CONTRACTED FOOD SAFETY PROVIDER

DBPR Approved Program Provider No. 1752486

MEGAN BROWN

FOODHANDLER NAME

11/25/1981

DATE OF BIRTH

has successfully completed the SafeStaff®
Foodhandler Training Program

n/a

BUSINESS NAME

7/16/2025

DATE OF TRAINING

Tommy Toth

TRAINER'S NAME

7/16/2028

DATE OF EXPIRATION

24596306

TRAINER'S CFPM CERTIFICATE NUMBER

7985585

CERTIFICATE NUMBER





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- Temperature Danger Zone is 41° to 135°
- **MINIMUM INTERNAL COOK TEMPERATURES**

Chicken/Poultry	165° for 1 Second
Ground Meats	155° for 17 Seconds
Pork & Beef	145° for 15 Seconds
Fish	145° for 15 Seconds
- The number one cause of foodborne illness is poor personal hygiene. **Always wash hands after using the restroom to reduce risk of the spread of Hepatitis A.**
- Always store ready-to-eat foods above raw foods.