

**Department of Health and Community Services**  
**Approved Food Safety Courses and Training Programs**  
**Current to November 24, 2025**

The Department of Health and Community Services reviews and approves food safety training courses on the basis of their compliance with relevant national guidelines. Qualifications from the programs outlined below satisfy the requirements specified in Section 6.1 of the **Food Premises Regulations**, provided they have been obtained within the last five (5) years.

<b>Course Provider</b>	<b>Course Name</b>
<b>A Poetic Health</b>	Food Handler Certificate
<b>Academy of Applied Pharmaceutical Sciences</b>	Food Handling Certificate
<b>Academy of Applied Pharmaceutical Sciences</b>	Food Handling Certificate
<b>Alberta Health Services</b>	Alberta Food Sanitation and Hygiene
<b>Audmax Inc.</b>	The Art and Science of Safe Food
<b>BacOff Food Safety &amp; Hygiene Training and Consulting</b>	Food Handler Certification
<b>Canadian Food Safety Group</b>	SafeCheck® Advanced Food Safety HACCP Manager: Principles of HACCP
<b>Canadian Food Safety Group</b>	SafeCheck® Advanced Food Safety
<b>Canadian Institute of Food Safety</b>	Food Handler Certification
<b>City of Hamilton</b>	Food Safety Training Certification
<b>College of the North Atlantic</b>	Managing Food Safety
<b>Costco</b>	Food Safety Certification Program Level 1 – Food Handlers Level 2 – Managers
<b>Dunk &amp; Associates</b>	Food Handler Certification Training

Course Provider	Course Name
<b>FoodPrep Inc.</b>	Food Handler Certification
<b>FoodSafe4U</b>	Food Handler Training and Certificate
<b>FoodSafetyMarket</b>	Managing Food Safety
<b>FoodSafetyTraining.ca</b>	Food Handler Certification
<b>InstaCert</b>	Food Handler Certification
<b>Knowledgeware</b>	Food Safety for Food Handlers
<b>LeanRhino</b>	Food Safety Leaders
<b>Manitoba Health</b>	Certified Food Handler Training
<b>Marine Institute</b>	Advanced Diploma in Food Safety
<b>Northern Alberta Institute of Technology (NAIT)</b>	Food Safety
<b>PEI Department of Health and Wellness</b>	PEI Food Safety Program Food Handlers Certificate
<b>Pharma-Medical Science College of Canada</b>	Food Safety and Quality Program
<b>Proaction</b>	On-farm Excellence
<b>Probelt Workplace Training</b>	Food Handlers Certificate
<b>Province of British Columbia; BC Health Authorities</b>	FOODSAFE Certification Level 1 FOODSAFE Certification Level 2
<b>Qualisafe Food Consulting Inc.</b>	Food Safety and Sanitation for Food Businesses
<b>Quebec Ministry of Agriculture, Fisheries, and Food</b>	<i>Gestionnaire d'établissement alimentaire: Formation en hygiène et salubrité alimentaires</i>

Course Provider	Course Name
	Food Establishment Manager: Food Hygiene and Safety Training
<b>Quebec Ministry of Agriculture, Fisheries, and Food</b>	<i>Manipulateur d'aliments – Formation en hygiène et salubrité alimentaires</i> Food Establishment Manager – Food Hygiene and Safety Training
<b>Retail Council of Canada</b>	Foodwise™ Food Safety Certification Program
<b>Royal Environmental Health Institute of Scotland</b>	Elementary Food Hygiene
<b>Royal Society for Public Health (UK)</b>	Level 1: Food Hygiene Awareness Level 2: Food Safety and Hygiene
<b>Saskatchewan Health Authority</b>	Food Safety/Food Handler
<b>ServSafe</b>	Food Handler (Canada – Level 1)
<b>Southern Alberta Institute of Technology (SAIT)</b>	Food Safety and Sanitation (FSAN 255 and 225)
<b>St. Mark James Training</b>	Food Safety Certification
<b>Thunder Bay District Health Unit</b>	In Good Hands: Food Safety Training Program
<b>Train Food Safety</b>	Food Handler Certification
<b>TrainCan Inc.</b>	BASICS.fst ADVANCED.fst
<b>Userve</b>	Food Handler Certification