Food Safety Education for Quantity Food Handlers

How ServSafe® and Dine Safe programs guard Delawareans’ health by preventing the spread of foodborne illnesses

**ISSUE**

48 million

Americans (1 in 6 people) get sick each year.

128,000

hospitalized.

3,000

die of foodborne illnesses.

State of Delaware Food Code:
Certification required for every food establishment to demonstrate safe food handling.

**RESPONSE**

2 programs taught by University of Delaware Cooperative Extension target quantity food handlers.

**ServSafe®**

Premier food safety certification designed for managers of foodservice operations. Certification exam meets State of Delaware Food Code requirements.

**Dine Safe**

Training of quantity food preparers in various settings offers the skills and strategies to keep food safe.

**IMPACT**

1,692


90%
washed their hands more frequently;

81%
used sanitizers correctly.

79%
thoroughly washed and sanitized all food surfaces before preparing a different food item.

77%
calibrated thermometers on a regular basis;

72%
kept hot foods at proper temperatures.

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