



Certificat de Formation
présenté à

Certificate of Training
presented to

Steven Hanju Lee

pour la réussite de

for successful completion of

**Food Allergen Awareness - Restaurants,
Catering & Retail**

04-Mar-2022

**Issue Date
Date d'émission**

58719691

**Certificate Number
Numéro de Certificat**

04-Mar-2025

**Expiry Date
Date d'Expiration**

A blue ink signature of Shannon L. Pedulla, enclosed in a blue oval.

Shannon L. Pedulla
Vice Président





Food Allergen Awareness Restaurants, Catering & Retail

Job & Site Specific Training

Every employee and employer must ensure that they have the training and skills to properly perform their job. The guidelines discussed in this program may not have covered specific hazards that may be present at your workplace.

Employers, employees and independent contactors must work together to identify job and site specific hazards. Training associated to those hazards must be understood. We must work together to make every workplace safe.



Print Your Certificate & Wallet Card

Print certificate and wallet using colour printer and high quality paper. Cut out wallet card as noted below. Order plastic wallet cards from



List Site & Job Specific Training Then Sign

Complete the site and job specific training section on the back of the wallet card. Keep your wallet card with you as proof of training.



Keep Records on File of All Training

Keep a copy of this training of file. Employers are also required to keep records of all training provided to employees.

Fold Here

Food Allergen Awareness Restaurants & Catering Training Certificate

Name/Nom Steven Hanju Lee	Issued On/Date d'Emission 04-Mar-2022
Certificate Number/Numéro de Certificat 58719691	Expire On/Date d'Expiration 04-Mar-2025
Employer Signature/Signature de L'Employeur	Name of Employer/Nom de l'Employeur
Employee Signature/Signature de L'employé	
 info@safecheck1.com - 866.258.0643	

Food Allergen Awareness Restaurants & Catering Training Details

Introduction To Food Allergens	Food Intolerance & Sensitivity
Food Safety & Quality	Cross Contact & Contamination
Effects Of Allergens On The Human Body	Duty Of Care
Labeling Requirements	Personal Hygiene
Allergen Management	Anaphylactic Reactions
Staff Training	Communicating With Customers
Additional Training Specific to Workplace	
Subject	Date
Employer Signature	
 info@safecheck1.com 866.258.0643 www.safecheck1.com	

