**Required Food Handler Training for Hosts at the House of Germany Cottage**

All hosts who are serving food or drinks at the House of Germany are required to have completed food safety training and pass a test on safe food handling practices. The first step in the training process is for you to read and study the **Food Hander’s Guide to Food Safety** brochure from the San Diego County Department of Environmental Health available at <http://www.houseofgermany.com/cottage-hosting-instructions> . Then contact the House of Germany’s Food Safety Manager (see Contacts page at [www.houseofgermany.com](http://www.houseofgermany.com) ) to arrange training and testing. After successfully passing the test, you will be certified for 3 years. A list of certified food handlers is posted in the white Instructions binder in the kitchen.

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