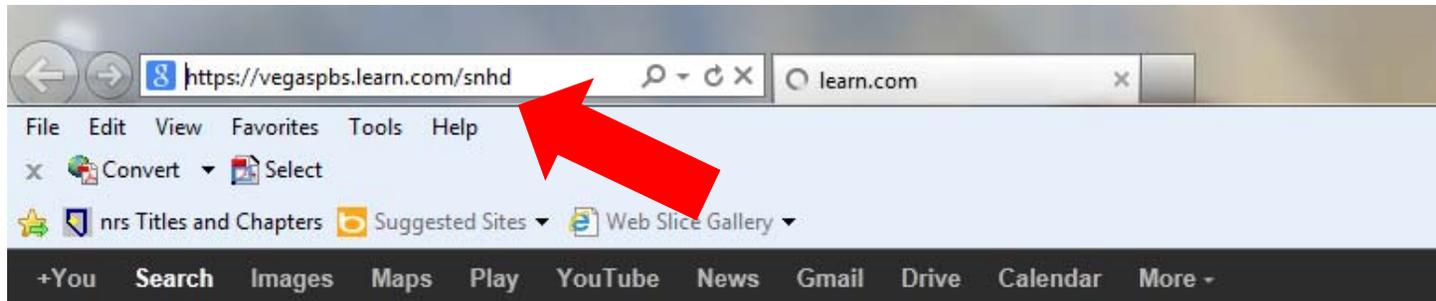




Food Safety Training Tutorial

Use this tutorial to learn how to use the new online Food Handler Training Module. Follow the steps and red arrows to navigate through the course.

Step 1: Type the website address into a web browser, such as Internet Explorer: <https://vegaspbs.learn.com/snhd>





Food Safety Training Tutorial

Step 2: Click “click here to register now” to create an account.

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#) | [PRODUCT LICENSE](#)

 SELECT LANGUAGE ▼

[LOGIN](#)

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



IF YOU ARE NOT YET REGISTERED, please click on the link that says “click here to register now” **Recommended Username (for ease in remembering when returning to login):** First Initial, Last Name, and the last 4 digits of SSN or Work Card (example: MMouse1234)

NOTE: Login information is Case Sensitive

IF YOU ARE REGISTERED, login with your Username and Password. If you forgot your username or login information, please call (702) 799-1010 or email vegasvirtualonline@vegaspbs.org to reset your account.

After logging in, if you are returning to print your completion certificate, go Learning History under the MY LEARNING BOX.

NOTE: IF YOU CREATE A DUPLICATE ACCOUNT AND REBUY THE COURSE, YOU ARE MAKING AN ADDITIONAL PURCHASE AND ARE RESPONSIBLE FOR THE FEES ON BOTH ACCOUNTS.

Please Login

Username: <input type="text"/>	If you are not yet registered, click here to register now.
Password: <input type="password"/>	
<input type="button" value="Enter"/>	
Forgot password?	





Food Safety Training Tutorial

Step 3: Complete the required fields with the requested information, and create a user name and password.

Note: The online food safety training is \$20 and payable to Vegas PBS upon course registration. Visa and MasterCard credit, debit and prepaid cards are accepted forms of payment. Clients wishing to pay cash for the online training may do so at Vegas PBS, 3050 E. Flamingo Road, Las Vegas, 89121.

Click the “next” button to complete the registration process.

Register

In order for us to customize your experience you must choose a user name and password to identify yourself when you return.

- Username:
- Must be a minimum of 7 characters and a maximum of 50 characters.
- Password:
- Must be between 4 and 12 characters in length
- Password Again (For verification)
- Photo: 
- First Name:
- Last Name:
- Street 1:
- City:
- State/Province:
- Postal Code:
- Evening Phone:
- Mobile Phone:
- Email:
- Gender:
- Job Title:
- Profession:
- Occupation:
- Employer:
- Last 4 Digits Social Security Number or Work Visa:
- Date of Birth (MM/DD/YYYY):

Fields marked with a • are Required



Food Safety Training Tutorial

Step 4: The next page asks you to select a security question and answer it. (It is important to have a security question in case you forget your username and/or password.) The default question is, “What was the color of your first car?” Once you provide the answer, select the “next” button.

On the next screen, click on “English, Español, Russian, Tagalog, Traditional Chinese or Arabic” to start the course.

HOME | ABOUT | CONTACT | FAQ | PRODUCT LICENSE | PREGUNTAS MÁS FRECUENTES  SELECT LANGUAGE | LOGOUT

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



Home

Welcome HC,

The Food Safety Training course was developed to provide convenient training for food handlers who need to obtain or renew their Food Handler Safety Training Card in Southern Nevada. The training must be completed before you apply for the card. The training is offered through Southern Nevada Public Television/Vegas PBS. Should you need more than one session to complete the training, simply log off. The next time you log on, click on "**Learning History**" to re-launch the course where you left off.

START COURSE by clicking on a course language link to the left.

Food Safety Training Course

Post Test Information

Frequently Asked Questions

The food safety training course must be completed to receive

To view and print your certificate:

Have questions?
Check out the FAQs for answers

MY LEARNING

[Learning History](#)

GET STARTED

Food Safety Training Course

Choose course language:

- [English](#)
- [Español](#)
- [Russian](#)
- [Tagalog](#)
- [Traditional Chinese](#)
- [Arabic](#)





Food Safety Training Tutorial

Step 5: Click on "Buy."

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#) | [PRODUCT LICENSE](#)

 [SELECT LANGUAGE](#) ▼

[LOGOUT](#)

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



Shopping Cart



[Return to the LearnCenter](#)

The item you are trying to access requires a valid subscription. To purchase a license, please click the button below.



Buy

[Have a license? Click here to activate](#)

Questions? Please contact workforce@vegaspbs.org



Food Safety Training Tutorial

Step 6: Click on "Checkout."

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#)

 [SELECT LANGUAGE](#) ▼

[LOGOUT](#)



 **Shopping Cart** [Return to the LearnCenter](#)

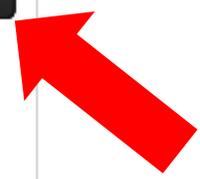
[view cart](#) [billing info](#) [place order](#) [confirmation](#)

Items	Quantity	Purchasing for other user	
Food Safety for Food Handlers Access period 365 days \$20.00	<input type="text" value="1"/>	<input type="checkbox"/>	

Coupon/Discount Code: [Apply](#) [Update Cart](#) [Checkout](#)

Have a license? [Click here to activate](#)

Items remain in your shopping cart for the duration of your session.
After two consecutive hours of inactivity, your cart and its contents will be deleted





Food Safety Training Tutorial

Step 7: Make sure the “Use a credit card” button is marked and enter the billing information. (Note: You may have another individual pay for you, but the billing information must match the cardholder’s information where he/she receives their billing statements.). Once complete click on “Continue.”

Shopping Cart Return to the LearnCenter

view cart **billing info** place order confirmation

Items	Quantity	Purchasing for other user	Price	Total
Food Safety for Food Handlers and Child Care Workers Access period 365 days	1	No	\$20.00	\$20.00
			Subtotal	\$20.00
			Total	\$20.00

Use a credit card

BILLING INFORMATION

Full Name

Street 1

Street 2

City

Country

State/Province

Zip/Postal Code

Apply Towards Purchase Order

PO INFORMATION

PO #

Country

State/Province

Continue

Items remain in your shopping cart for the duration of your session.
After two consecutive hours of inactivity, your cart and its contents will be deleted.

Be sure to select UNITED STATES from Country drop down menu and the appropriate STATE from the State/Province drop down menu



Food Safety Training Tutorial

Step 8: Select “Credit” and click on “Submit”

NOTE: PayPal is not a valid option; you must choose “Credit”

Southern Nevada Public Television/Vegas PBS

Select Payment Type

PayPal

Credit



Food Safety Training Tutorial

Step 9: Enter the credit card information and click on “Continue.”

NOTE: Be sure to select the appropriate card type using the drop down menu.

Southern Nevada Public Television/Vegas PBS

Credit Card Information

Card Number: *

Cards Accepted: Visa - Discover - American Express - MasterCard

Card Type: Discover ▼ *

Exp Date: 09 ▼ / 2012 ▼ *

* Required field

Please note that we only support the US-English character set. In order to ensure that your transaction is processed correctly, please refrain from using International Characters.

>> Continue Reset



 VERIFY *
Norton
SECURED
powered by VeriSign



Food Safety Training Tutorial

Step 10: Enter CSC number and verify the remaining Billing Information, then click on “I Authorize this transaction.”

Southern Nevada Public Television/Vegas PBS

Order Information
Total Amount: \$20.00

Credit Card Information
Card Number: 422222222222
Cards Accepted: Visa - Discover - American Express - MasterCard
Exp Date: 04 / 2014
CSC: 123

Billing Information
Name: SNHD
Address: 330 S. Valley View
City: Las Vegas
State: NEVADA
Zip Code: 89106
Country: US
Phone: 759-1394
Email: snhdpublicinformation@

Required field
Please note that we only support the US-English character set. In order to ensure that your transaction is processed correctly, please refrain from using International Characters.



Food Safety Training Tutorial

Step 11: Confirm that the information is correct and then click “Submit Transaction for Processing.”

Southern Nevada Public Television/Vegas PBS

Please Confirm that the information below is correct.

Confirmation

Card Number:	1234123412341234
Exp Date:	0114
CSC:	123
Total Amount:	\$20.00
Bill To:	SNHD 330 S. Valley View Blvd. Las Vegas NEVADA 89106 US 759-1394 snhdpublicinformation@SNHDMAIL.ORG







Food Safety Training Tutorial

Step 12: Click "Return to Learn Center"

Southern Nevada Public Television/Vegas PBS

Your transaction was approved!

Reference #:	E79P2F2F0531
Total Amount:	\$20.00
Bill To:	Super Administrator of the LearnCenter 3050 E Flamingo Road Las Vegas NEVADA 89121 US 7027591010 vegasvirtualonline@vegaspbs.org

[Return to Learn Center](#)



 Norton
SECURED
powered by VeriSign



Food Safety Training Tutorial

Step 13: Click on “English” link under Get Started.

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#) | [PRODUCT LICENSE](#) | [PREGUNTAS MÁS FRECUENTES](#)



[SELECT LANGUAGE](#) ▼

[LOGOUT](#)

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



MY LEARNING

[Learning History](#)

GET STARTED

Food Safety Training Course

Choose course language:

[English](#)

[Español](#)

[Russian](#)

[Tagalog](#)

[Traditional Chinese](#)

[Arabic](#)

[Home](#)

Welcome HC,

The Food Safety Training course was developed to provide convenient training for food handlers who need to obtain or renew their Food Handler Safety Training Card in Southern Nevada. The training must be completed before you apply for the card. The training is offered through Southern Nevada Public Television/Vegas PBS. Should you need more than one session to complete the training, simply log off. The next time you log on, click on "**Learning History**" to re-launch the course where you left off.



START COURSE by clicking on a course language link to the left.

[Food Safety
Training Course](#)

The food safety training course must be completed to receive

[Post Test
Information](#)

To view and print your certificate:

[Frequently Asked
Questions](#)

Have questions?

Check out the FAQs for answers



Food Safety Training Tutorial

Step 14: Click the link that says “Click here to launch the course...” and the course will launch in a new window.

A screenshot of a web browser window. The title bar at the top reads "lers and Child Care Workers" and contains two circular icons. The main content area has a blue header with the text "IF YOU ARE HAVING DIFFICULTY LAUNCHING YOUR COURSE, PLEASE REVIEW THE SHORT TUTORIAL". Below this header is a button with a PDF icon and the text "PDF". Underneath the button is a blue underlined link that says "Click here to launch the course...". A large red arrow points from the bottom right towards this link.



Food Safety Training Tutorial

Step 15: Click on “Introduction” to launch the course.

FOOD SAFETY FOR FOOD HANDLER!

• TABLE OF CONTENTS

Table of Contents

Click on the section links below to start or review a section.

1. Introduction
2. Introduction to Ensuring Adequate Cooking Temperatures
3. Function and Use of Thermometers
4. Calibrating a Thermometer
5. Temperatures, Times, and Thermometer Placement
6. Cleaning a Thermometer
7. Introduction to Preventing Contamination
8. What is Contamination?
9. Preventing Contamination During Receiving and Storage



Food Safety Training Tutorial

Step 16: Use the arrows in the red box to move through the course. You may also need to use the scroll bars (indicated by blue arrow) to view the arrow buttons. Each time you complete a section, you will return to the table of contents.

IF YOU ARE HAVING DIFFICULTY LAUNCHING YOUR COURSE, PLEASE REVIEW THE SHORT TUTORIAL

PDF

Vegas Virtual Online Education is a service of Vegas PBS

FOOD SAFETY FOR FOOD HANDLERS RESOURCES HELP

INTRODUCTION

Safe to Eat?

Illnesses and even deaths have been traced to customers eating undercooked, contaminated, or potentially hazardous foods exposed to unsafe temperatures. Restaurants face fines, lawsuits, and in some cases, may be forced to shut down from such incidents.

These unfortunate consequences can be prevented by following required safe food handling practices.

In this lesson you will learn:

- How to ensure foods are adequately cooked
- How to prevent food contamination
- How to prevent bacteria from multiplying in potentially hazardous foods

The Daily Times
Food Poisoning Linked to Restaurant

Page 1 / 1



Food Safety Training Tutorial

Step 17: Click on “Proceed to Assessment” to take the final exam.



Food Safety for Food Handlers

Table of Contents and Assessment

Congratulations!

You have completed reviewing the course material and may now take the course assessment.

If you wish to review, click on the section links below.

- 1. Introduction
- 2. Introduction to Ensuring Adequate Cooking Temperatures
- 3. Function And Use of Thermometers
- 4. Calibrating a Thermometer
- 5. Temperatures, Times and Thermometer Placement
- 6. Cleaning a Thermometer

This assessment contains questions about the material you have just learned.



Proceed to Assessment

After you have completed the assessment, you will be able to see your results.

Glossary

References

Syllabus

Vegas Virtual Online Education is a service of Vegas PBS





Food Safety Training Tutorial

Step 18: The final exam is comprised of 34 multiple-choice questions. Select the best answer and click on the circular button in front of the question (indicated by blue arrow). Be sure to answer all of the questions.

Click on the “Submit Responses” button to complete the test.

>> **Vegas Virtual**
Online Education

2. from 135° F to 70° F in 2 hours, and from 70° F to 41° F in 2 hours.
 3. from 135° F to 70° F in 4 hours, and from 70° F to 41° F in 2 hours.
 4. from 135° F to 70° F in 2 hours, and from 70° F to 41° F (21°C to 5°C) in 4 hours.

32. After using the bathroom the finger tips and hands must be scrubbed for a total time of.

1. 10 seconds.
 2. 20 seconds.
 3. 30 seconds.
 4. 15 seconds.

33. Your facility is in process of receiving some refrigerated foods. How can you verify that they are below the danger zone of 41°F?

1. Feel them with your gloved hands.
 2. Ask the delivery person if they have been kept cold.
 3. Check them with a calibrated thermometer.
 4. Put them immediately into the cooler.

34. After tasting food with a plastic spoon, the spoon should be

1. placed with the eating surface down on a table.
 2. placed back into the food.
 3. placed with the eating surface up on a table.
 4. discarded.

Submit Responses



Food Safety Training Tutorial

Step 19: Click the "OK" button twice to view your score.



Online Education

- 1. as quickly as possible.
- 2. from 135° F to 70° F in 2 hours, and from 70° F to 41° F in 2 hours.
- 3. from 135° F to 70° F in 4 hours, and from 70° F to 41° F in 2 hours.
- 4. from 135° F to 70° F in 2 hours, and from 70° F to 41° F (21°C to 5°C) in 4 hours.

32. After using the bathroom the finger tips and hands must be scrubbed for a total time of:

- 1. 10 seconds.
- 2. 20 seconds.
- 3. 30 seconds.
- 4. 15 seconds.

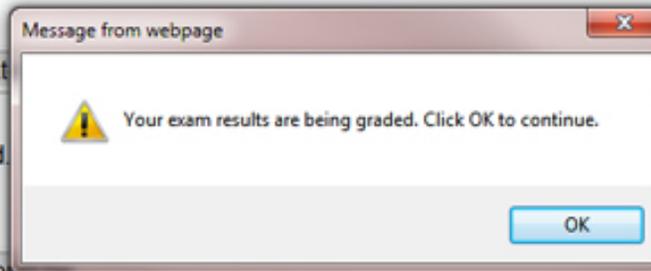
33. Your facility is in process of receiving some refrigerated

- 1. Feel them with your gloved hands.
- 2. Ask the delivery person if they have been kept cold.
- 3. Check them with a calibrated thermometer.
- 4. Put them immediately into the cooler.

34. After tasting food with a plastic spoon, the spoon should be

- 1. placed with the eating surface down on a table.
- 2. placed back into the food.
- 3. placed with the eating surface up on a table.
- 4. discarded.

Recording your responses





Food Safety Training Tutorial

Step 20: Click on the “Next” button to complete the training process.

Vegas Virtual
Online Education

Food Safety for Food Handlers

Exam Results

Total Questions: 34	Number Correct: 30	% Correct: 88%
Exam Result: Completed		(Required: 70%)

Please review the questions you missed below.

If your "% Correct" score above is less than 70%, you may retake the exam when you are ready.

CLICK THE NEXT BUTTON ON THE RIGHT TO CONTINUE.

NEXT 

Answers and Explanations	
Question / Correct Answer	Explanation
5. Which of the following is NOT essential to calibrate a dial thermometer? 1. adjustable wrench 2. cup 3. ice and water 4. manufacturer's instructions	<i>A thermometer is easily calibrated with simple tools such as a wrench, and ordinary ice and water in a cup.</i>



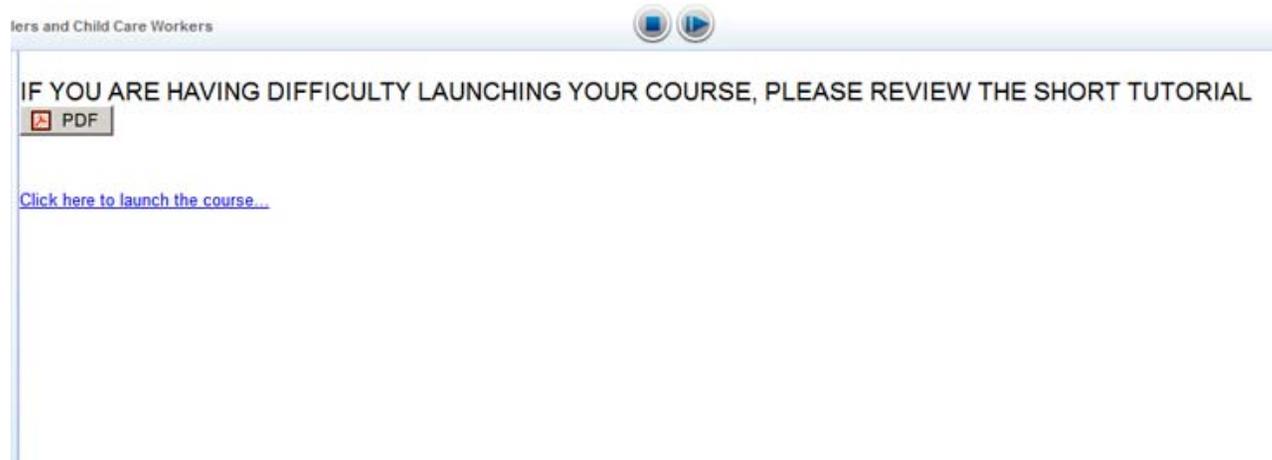
Food Safety Training Tutorial

Step 21: Click on the close window box to exit the course (picture 1) and return to the course landing page (picture 2).

Picture 1: Course window



Picture 2: Course Landing Page





Food Safety Training Tutorial

Step 22: Click on the blue square icon to return to the homepage.

ers and Child Care Workers

IF YOU ARE HAVING DIFFICULTY LAUNCHING YOUR COURSE, PLEASE REVIEW THE SHORT TUTORIAL

PDF

[Click here to launch the course...](#)



Food Safety Training Tutorial

Step 23: Click on “Learning History” to access the Certificate of Completion.

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#) | [PRODUCT LICENSE](#) | [PREGUNTAS MÁS FRECUENTES](#)

 [SELECT LANGUAGE](#) ▼ [LOGOUT](#)

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



MY LEARNING

[Learning History](#)

GET STARTED

Food Safety Training Course

Choose course
language:

[English](#)

[Español](#)

[Russian](#)

[Tagalog](#)

[Traditional Chinese](#)

[Arabic](#)

[Home](#)

Welcome HC,

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START COURSE by clicking on a course language link to the left.

[Food Safety
Training Course](#)

The food safety training course
must be completed to receive

[Post Test
Information](#)

To view and print your certificate:

[Frequently Asked
Questions](#)

Have questions?

Check out the FAQs for answers



Food Safety Training Tutorial

Step 24: Click on the first icon under “Actions” to open the Certificate of Completion.

[HOME](#) | [ABOUT](#) | [CONTACT](#) | [FAQ](#) | [PRODUCT LICENSE](#) | [PREGUNTAS MÁS FRECUENTES](#)



[SELECT LANGUAGE](#) ▼

[LOGOUT](#)

Southern Nevada HEALTH DISTRICT

Food Safety Training for the Food Handler Safety Training Card



MY LEARNING

[Learning History](#)

GET STARTED

Food Safety Training Course

Choose course
language:

[English](#)

[Home](#) > Learning History

Learning History

Your Courses Completed

1 record available, showing 1-1

Title	Date Started	Date Completed	Last Viewed	Score	Expiration Date	Actions
Food Handler Safety Training	7/6/2012 6:44 PM (UTC-07:00)	7/6/2012 8:02 PM (UTC-07:00)	9/20/2013 12:48 PM (UTC-07:00)	74%	N/A	  

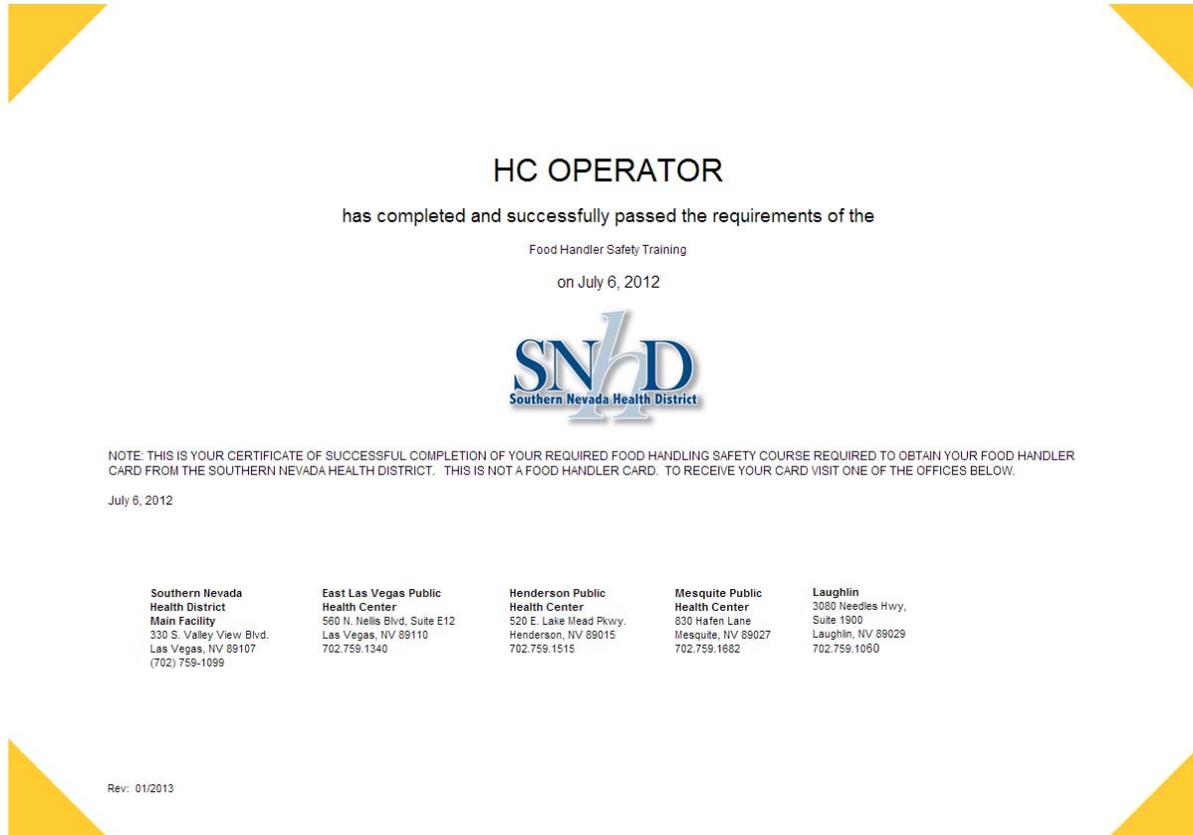




Food Safety Training Tutorial

Step 25: The certificate (picture 1) will open in a new window. Click the print button (picture 2) to print your certificate.

Picture 1: Certificate of Completion



Picture 2: Print Button





Food Safety Training Tutorial

Step 26: After printing the certificate, take it to one of the Southern Nevada Health District locations currently processing Food Handler Safety Training Card applications:

Southern Nevada Health District

330 S. Valley View Blvd., Las Vegas, NV 89107
Monday - Friday, 8 a.m. - 4:30 p.m.,
No applications will be accepted after 4:15 to allow time for processing.
(702) 759-1099

Henderson Public Health Center

520 E. Lake Mead Pkwy., Henderson, NV 89015
Monday - Friday, 8 a.m. - 4:30 p.m.
No applications will be accepted after 4:15 to allow time for processing.
(702) 759-1515

Mesquite Public Health Center

830 Hafen Lane, Mesquite, NV 89027
Monday - Friday, 8 a.m. - 4 p.m., closed noon - 1 p.m.
No applications will be accepted after 4:15 to allow time for processing.
(702) 759-1682 (if calling from Mesquite dial direct 346-9161)

East Las Vegas Public Health Center

560 N. Nellis Blvd., Suite E12, Las Vegas, NV 89110
Monday - Friday, 8 a.m. - 4:30 p.m.
No applications will be accepted after 4:15 to allow time for processing.
(702) 759-1340

North Las Vegas Public Health Center

955 W. Craig Road, Suite 103D, North Las Vegas, 89032
(702) 759-1616
by appointment only

Laughlin Public Health Center

3650 South Pointe Circle, Building C, Suite 113, Laughlin, NV
89029
Monday - Thursday, 8 a.m. - noon
No applications will be accepted after 11:30 to allow time for processing.
(702) 759-1643