

# Georgia Food Handlers Card Training



Food handler cards are required for anyone who handles food in Georgia.

If you work in a restaurant, grocery store or other food service setting, you will be required to have a valid food handler card on-hand at all times.

Getting your card has many benefits, including reduced liability from the state and better job opportunities.

The requirements for getting your card will vary depending on where you live and what type of business you work at.

So research before beginning any training program.

[Food Handler's Training Course](#) – Georgia – [English](#) & [Spanish](#)

## Why Should I Take Food-Handler Training In Georgia?

[Food-handler training](#) is a must-have if you work with food in any capacity.

Most states require that employees who handle food have taken a food-safety course.

In addition to complying with state laws, there are many benefits to taking food-handler training. You will learn about

- Proper sanitation practices include cleaning and sanitizing different surfaces, equipment, and tools.
- Handling raw poultry and fish safely.
- Preventing cross-contamination between foods based on their risk of causing illness (like E. coli).
- Proper cooling methods for hot foods so they don't spoil too quickly before they reach their destination.

Furthermore, you'll also learn to avoid serving undercooked foods that could make customers sick.

## What Is The Process For Getting A Georgia Food Handler Certificate?

Obtaining a [Georgia food handler certificate](#) involves completing a training program accredited by ANSI and passing an exam.

Here are the steps to get a [Georgia food handler certificate](#):

### Choose A Training Provider

Georgia food handler training is available online or in person through various providers.

You can take a [food handler course online](#) from Cogno.

It is a convenient and effective way to fulfill the training requirements for obtaining a food handler certificate.

Cogno [online food handler courses](#) offer several advantages, including flexibility in scheduling and the ability to complete the training at your own pace.

Our courses are typically self-paced, so you can take as much time as you need to study the material and complete the course.

### Complete The Training

The training can be completed in a few hours and is self-paced. You must complete all the required modules and pass the associated quizzes.

## Take The Exam

After completing the training, you must take an exam to demonstrate your knowledge of food safety and sanitation practices.

## Receive Your Certificate

You will receive your Georgia food handler certificate upon passing the exam.

**Click Here to apply - [Georgia Food Handler Certificate](#)**