

FOOD HANDLER ONLINE TRAINING INSTRUCTIONS

The department of Environmental Health, Safety and Risk Management provides **Food Handler Training** online through Brightspace.

Instructions to complete the UTRGV Food Handler Training:

1. Log on to [myUTRGV](#).
2. Click on the **Brightspace** icon.
3. Select the course **Environmental Health, Safety and Risk Management - 2025**.
 - a. If the EHSRM link does not appear, email EHSRM@utrgv.edu to request this training.
4. Click on **Food Handler Training**.
5. Review all items:
 - a. UTRGV Food Handler Training Presentation
 - b. Food Safety Evaluation Form
 - c. Food Safety Handout
 - d. Safe Food Temperature Chart
 - e. Guidelines for the Care of Students with Food Allergies At-Risk for Anaphylaxis
 - f. OSHA Quick Facts – Amputations
 - g. OSHA Quick Facts – Avian Flu (Food Handlers)
 - h. OSHA Quick Facts – Norovirus
 - i. OSHA Quick Facts – Preventing Cuts and Amputations from Food Slicers and Meat Grinders
 - j. Food Handler Training Exam
6. Take the corresponding **Food Handler Training Exam** until you have earned an **80%** or better.

Note: Do not use a cell phone or tablet to complete this online training. Make sure you have a secure internet connection when viewing the material. Ensure that your browser (Google Chrome, Firefox, etc.) is the latest version and that your browser history has been recently cleared.