

Food Handler Class



Who should take this class?

- Unit and organizational members who prepare, cook, or serve food to the general public.
- Special events food vendors (Armed Forces Day, Freedom Fest, etc.). A class will also be available on the first morning of major events.

Contact us to register!

<u>Phone:</u> (253) 968-4331 or

(253) 968-4113

<u>Website:</u> https://madigan.tricare.mil/ Health-Services/Preventive-Care/ Environmental-Health-Service



Classes are held twice each month except DONSAs and federal holidays:

1st Thursday: 1300-1400

3rd Thursday: 1630-1730

Location:

Environmental Health Classroom, Madigan Annex (Ramp 2) Bldg. 9911B, Room 118B F. Johnson St

Email: usarmy.jblm.medcom-mamc.mbx.ehs@health.mil

Do your part—educate yourself to prevent foodborne illness in your unit or organization. CLEAN SEPARATE COOK CHILL COOK CHILL

Offsite Class Requests:

- Contact Environmental Health (call or email).
- You will be provided a *class request form* (via email) that requires your unit commander or organization leader's signature.
- Requirements:
 - A minimum of 10 students
 - 14 days advance notice

Disclaimer: This class is only valid on Joint Base Lewis-McChord. Your certificate of training will not be valid off-installation.

Directions:

Take I-5 to Exit 122, the Madigan exit into JBLM. Continue on Jackson Avenue, turning left on S. I St (across from the hospital tower), right on Wilson Avenue, and left on W. Johnson St where you will park. Enter through the Main Entrance, turn right, and then turn left down the Ramp 2 hallway. Continue to Room 118B, the classroom will be on your left just past the Environmental Health Service sign overhead.