

## ServSafe® Registration

Form may be copied for additional participants.

### Please Print

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: (work) \_\_\_\_\_

(cell or home) \_\_\_\_\_

Email \_\_\_\_\_

**Cost: \$140 (with newest book)**

**Retest \$60** (recently failed test)

Make checks payable to:

**Pike County Extension/4-H**

Mail registration form and payment to:

Pike County Cooperative Extension

PO Box 190

Zebulon, GA 30295

Or drop by the office at:

74 Gwyn Street

Zebulon, GA 30295

Registration must be postmarked by May 19, 2016. Late registration will be handled on a case by case basis.

**Please indicate language preference for test:**

\_\_\_\_ English      \_\_\_\_ Spanish

\_\_\_\_ Japanese      \_\_\_\_ Chinese

\_\_\_\_ Korean

### Each Participant Receives:

- ServSafe® Manager textbook
- 10 hours of instruction
- ServSafe® Food Protection Manager Certification upon successful completion of the examination.

### Course Fees:

\$140 for full course

\$60 for retest (recently failed test)

### Course Schedule:

Day One: June 1, 2016

Registration: 8:30 - 8:45 a.m.

Instruction: 8:45 a.m. - 4:00 p.m.

**\*Lunch hour on your own**

Day Two: June 2, 2016

Instruction: 8:45 a.m. - 4:00 p.m.

Exam will be administer during this time

**\*Lunch hour on your own**

### Location:

Pike County Extension office

74 Gwyn Street

Zebulon, GA 30295

*Participants will be notified if location changes*

### Registration Deadline:

May 19, 2016

### For Information Contact:

Helen Carter

UGA Cooperative Extension Pike County

Family and Consumer Sciences Agent

Office: 770-567-2010

FAX: 770-567-2021

helenc@uga.edu



## ServSafe® Manager Training

*The Food Industry's Leading Food Safety and Sanitation Training Program*



**Presented By:**

**Pike County Cooperative Extension**

**June 1-2, 2016**

**Course Location:**

Pike County Extension office

74 Gwyn Street

Zebulon, GA 30295

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## Are You:

- *A Foodservice Manager?*
- *A Manager in Training?*
- *Interested in Food Safety?*
- *A School Nutrition Manager?*

Now you have the chance to improve your food safety and sanitation skills by taking a nationally recognized food safety course.

## ServSafe®

- Is a leading program in food safety training for food service managers.
- The ServSafe® training leads the way in providing the restaurant and food service industry with an up to date, comprehensive food safety training and certification program.
- Is consistent with the FDA Model Food Code and the Georgia Rules and Regulations for Food Service.
- Is taught by instructors who have taken the ServSafe® course and received certification from the National Restaurant Association Educational Foundation themselves.

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The University of Georgia and Ft. Valley State University, the USDA and counties of the state cooperating. The Cooperative Extension offers educational programs, assistance and materials to all people without regard to race, ethnicity, national origin, color, gender, religion, age, disability, or veteran status.

An equal opportunity/affirmative action organization committed to a diverse work force

## Do It Now!

Implementing food safety training for all managers and employees is the only real solution to preventing foodborne illness. After an outbreak has occurred, it is too late!

## Why is Food Safety Training Critical?

Food Safety training is critical because food safety is critical. Public concern about food safety has never been greater. News headlines everyday prove that no operation is exempt from a foodborne illness outbreak.

For your customers, safe food service is a matter of trust. For you, keeping that trust is a matter of survival.

You may think your food is safe, but just one incident of foodborne illness caused by lack of training can damage your image, increase insurance premiums, result in legal battles and fees, lower employee morale, shrink revenues, and finally, close your doors forever.

## Course Content:

- An introduction to food safety, food hazards, and the microworld
- Personal hygiene
- An introduction to Hazard Analysis Critical Control Point (HACCP)
- Purchasing/receiving safe foods
- Storing foods safely
- Keeping food safe during preparation and service
- Sanitary facilities and equipment
- Cleaning and sanitizing
- Integrated pest management
- Regulatory agencies and inspections

## The ServSafe® Certification Exam is given at the end of the course.

A ServSafe® Food Protection Manager Certificate is issued by The Educational Foundation upon successful completion of the examination.

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*The Pike County Cooperative Extension is committed to providing access for people with disabilities and will provide reasonable accommodations, if notified. Call 770-567-2010 with specific requests.*

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