

Who Should Attend?

Food Service Managers and Food Handlers at restaurants; convenience stores; grocery stores; school food service workers; and civic groups who prepare food for sale and consumptions.

This course meets the standards as set by the Ohio Department of Health as Level II Certification in Food Protection Manager Certification (Ohio Revised Code 3701-21-25).

Ohio State University Extension



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

Ohio State University Extension Family & Consumer Sciences

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Ohio State University Extension

ServSafe Manager's Certification



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What is ServSafe?

ServSafe® has become the industry standard in food-safety training and is accepted in almost all United States jurisdictions that require employee certification.

The ServSafe® program provides accurate, up-to-date information for all levels of employees on handling of food, from receiving and storing to preparing and serving.

This course is designed to provide Food Service Managers with updated principles of safe food handling. The principles learned in this course can easily be applied and practiced by all food service workers.



Upon successful completion of the course and exam, participants receive a Certificate of Completion from ServSafe® and a Certification in Food Protection from the Ohio Department of Health.

Session Topics

Day One

- Providing Safe Food
- The Microworld
- Contamination & Food Allergens
- The Safe Food Handler
- The Flow of Food: An Introduction
- The Flow of Food: Purchasing, Receiving and Storage

Day Two

- The Flow of Food: Preparation
- The Flow of Food: Service
- Food Safety Management Systems
- Sanitary Facilities & Equipment
- Cleaning and Sanitizing
- Integrated Pest Management
- Food Safety Regulations & Standards
- Employee Food Safety Training

Exam given at the end of Day Two.

UPCOMING CLASSES FOR 2017

January 30 & 31, 8:00 am – 4:30 pm each day

February 27 & 28, 8:00 am – 4:30 each day

Registration includes course instruction, Materials and exam.

Lunch will be on your own.

Class will be held at:

Trumbull County Extension Office
520 West Main Street
Cortland, OH 44410

Registration

_____ January 30 & 31, 2017

_____ February 27 & 28, 2017

Name _____

Company _____

Address _____

Phone _____

Email _____

Registration fee of \$180 is enclosed

Make check payable to:

OSU Extension

490 South Broad St.

Canfield, Ohio 44406

If you require special accommodations, please call a minimum of five (5) days prior to the program. Every attempt will be made to provide for reasonable requests.

For more information contact:

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Food Safety is Everyone's Business