

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**

Mahoning County
490 South Broad Street
Canfield, OH 44406

Phone: 330-533-5538 X 106
Fax: 330-533-2424

email: stefura.2@osu.edu
Visit us online at: go.osu.edu

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Ohio State University Extension

ServSafe Manager's Certification



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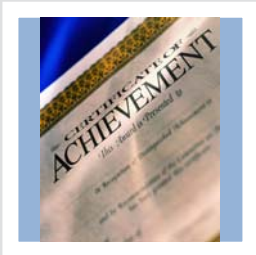
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What is ServSafe?

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.

Registration includes course instruction, materials and exam.

Lunch will be on your own.

Classes will be held at:

**OSU Extension Office
520 W. Main St.
Cortland, OH 44410**

Registration

_____ **July 27 & 28, 2016**

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:

Beth Stefura, M Ed, RD, LD

Extension Educator

OSU Extension, Mahoning County

490 South Broad Street

Canfield, OH 44406

Phone: 330-553-5538

Fax: 330-533-2424

Email: stefura.2@osu.edu

Food Safety is Everyone's Business