

# 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

Ohio State University Extension

# ServSafe Manager's Certification



## 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 112  
Fax: 330-533-2424

email: [stefura.2@osu.edu](mailto:stefura.2@osu.edu)  
Visit us online at: [fcs.osu.edu](http://fcs.osu.edu)

CFAES provides research and related educational programs to clients on a nondiscriminatory basis. For more information:  
<http://go.osu.edu/cfaesdiversity>



# 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

June 5 & 6, 2017

October 4 & 5, 2017 day

8:00 am to 5:00 pm each

Registration includes course instruction, Materials and exam.

#### Class will be held at:

Austintown Early Learning Center  
Community Room  
4211 Evelyn Rd.  
Youngstown, OH 44511

## Registration

\_\_\_\_\_ June 5 & 6, 2017

\_\_\_\_\_ October 4 & 5, 2017

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Registration fee of \$180 is enclosed

Make check payable and mail to:

**OSU Extension**

490 South Broad St.

Canfield, Ohio 44406

If you require special accommodations, please call a minimum of 10 (10) 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: 330-533-5538

Fax: 330-533-2424

Email: stefura.2@osu.edu

Food Safety is Everyone's Business