

What is ServSafe?

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.

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.

Topics Include:

- 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
- 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

UPCOMING CLASSES FOR 2022

March 30 & 31, 2022
June 6 & 7, 2022
October 17, & 18, 2022

Times:

8:00 am to 5:00 pm

Lunch on your own

Must attend entire training to take exam

Cost: \$200

Cash/Check only

Registration includes course instruction, materials and exam.

All Classes will be held at:

OSU Extension
Mahoning County
490 S Broad Street
Canfield OH 44406

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

Registration

March 30 & 31, 2022
June 6 & 7, 2022
October 17, & 18, 2022

Registration must be received no later than three (3) business days prior to the event and payment must be received before the class

Bring your own Number 2 pencils for the exam. All personal items are to be left in your car. You will be required to bring a photo id (driver's license) of yourself.

Name _____

Company _____

Address _____

Phone _____

Email _____

Registration fee of \$200 is enclosed
No Refunds

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.

Food Safety is Everyone's Business