

## Are You....

A Person in Charge?

Responsible for demonstrating knowledge of food-borne disease prevention and other requirements of the Food Code?

A Food Service Manager?

A Manager in Training?

## Food Safety Certification Deadlines:

**Existing Restaurants: 2012**

**New Restaurants: Must be certified within 90 days of receiving approval to open from the Board of Health.**

**NOW** you have the opportunity to improve your food safety and sanitation skills through a nationally recognized food safety sanitation course: SERVSAFE®: Serving Safe Food.

This course is certified through the Educational Foundation of the National Restaurant Association in Chicago, Illinois and includes:

Course book: ServSafe® Essentials Sixth Edition

Instruction: 12 Hours by Certified ServSafe Trainers of The University of Georgia, Family and Consumer Sciences

Kim Riley

\* Successful completion of the exam provides certification that is accepted by over 95% of all state and local jurisdictions that require manager training and/or testing in the United States.

\* A certificate from the educational Foundation of the National Restaurant Association is issued upon successful completion of the examination.

*The University of Georgia is an equal opportunity/affirmative action institution and does not discriminate on the basis of race, color, religion, sex, national origin, sexual orientation, age, disability or veteran status.*

## Course Content:

- An Introduction to Food Safety
- Food Hazards & the Microworld
- Personal Hygiene
- An Introduction to Hazard Analysis Critical Control Point (HACCP) Systems
- Purchasing/Receiving Safe Foods
- Storing Food Safely
- Keeping Food Safe During Preparation and Service
- Sanitary Facilities & Equipment
- Cleaning & Sanitizing
- Integrated Pest Management
- Regulatory Agencies & Inspection

## To REGISTER: (DEADLINE TO REGISTER AUGUST 23, 2013, NO EXCEPTIONS!)

Complete one registration form for each person who will attend the course. A participant must attend the two days back-to-back as listed. **Payment must accompany the registration form to guarantee a seat and course materials.** Seating is limited. Registrations are processed in order received. No walk-in registration will be accepted. Substitutions can be made with prior notice. Cancellations have a \$50. non-refundable fee.

**\*Course fee: \$140.00      Late fee: \$150.00**

Includes course book, supplies, educational materials, and exam, instruction, & refreshment breaks.

**\*Re-test fee: \$60.00**

**(Must show proof of taking class-Score Analysis Sheet-Bring course book to exam date)**

**Lunch on your Own**



**Course Meeting Time:  
September 12 & 13, 2013**

**REGISTER BEFORE August 23, 2013**

**NO EXCEPTIONS!**

**Location:**

**Clayton County Board of Environmental Health  
Azalea Room**

**Parking is available on either side of the  
buildings  
Please arrive 10 minutes early due to limited  
parking**

**For Information, Contact:**

Gwen Vickers  
Clayton County Cooperative Extension  
770-473-3848

The University of Georgia  
Cooperative Extension in Clayton  
County  
and

Clayton County Board of Health

Announce

**SERVSAFE®**

Serving Safe Food



**ServSafe® Manager Training**

**September 12 & 13, 2013**

**DEADLINE TO REGISTER**

**August 23, 2013**

**NO EXCEPTIONS!**

**Thursday & Friday**

**8:30 am–5:30 pm.**

LOCATION:

**Clayton County Board of Environmental Health**

1117 Battle Creek Road, Jonesboro, GA 30236  
Telephone (678) 610-7199