ServSafe

Serving Safe Food

NC Cooperative Extension - Ala 209-C N. Graham-Hopedale Rd.

Alamance County Center

A Food Protection **Manager Certification** Course

October 14 & 15, 2014

Sponsored by:

Alamance County Cooperative Extension

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Alamance County Health Department; **Environmental Health** Section

(Please duplicate this form for multiple registrations

Class/Exam Only (\$95) Date Requested: Requested:

Class/Coursebook//Exam (\$135) Date Requested:

Serving Safe Food Registration Form

Cost: \$135 for class/exam-Cost: \$95 for class/exam only - book not included). Cost: \$75 for exam only. Registration Deadline - Oct. . 3, 2014

Alamance County Cooperative I 209-C N. Graham Hopedale Rd. Alamance County

Exam only dates scheduled are:

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October 15, 2014 @ 1:00 pm

November 17, 2014 @ 1:00 pm

ID required for exam.

Please call (336) 570-6740 to register.

For class information, contact:

Brenda Sutton
(336) 613-6320
brendasutton@gmail.com
brendasutton@gmail.com

Or
Betsy Meeks
Alamance County Environment Health
(336) 570-6367
betsy.meeks@alamance-nc.com

For registration information, contact
Beverly Jenkins
Alamance County Cooperative Extension
(336) 570-6740

beverly.jenkins@alamance-nc.com





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ServSafe Class/Coursebook/Exam Cost \$135 Or Exam Only—Cost \$75 Or Exam Only—Cost \$75

Tuesday, October 14, 2014 and Wednesday, October 15, 2014
9:00 am to noon & 1:00 to 4:00 pm—Oct. 14
9:00 am to 12 noon—October 15
1:00 pm—Oct. 15 (Exam starts & ID required)

Instructional class is taught in English and is recommend for all examinees.

Books will be available for early pickup at the Alamance County Cooperative Extension location. You will be contacted when book are available.

Please call (336) 570-6740 to reserve spot. Payment received will confirm.

Where: Alamance County Cooperative Extension 209-C M Graham-Hopedale Rd.
Burlington, MC 27215

Make check payable to: Alamance County Prepaid registrations (non-refundable) due by October 3, 2014.

Space is limited, so register early.

The rules for ServSafe Certification in North Carolina have changed.

Did you know that in 2014 a manager or supervisor from each shift at all food service establishments must have an ANSI certification?

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ServSafe is a Food Safety Certification Course developed by the Educational Foundation of the National Restaurant Association. This course is approved by the state to meet the requirements of NC Food Code 2-102.12 Certified Food Protection Manager. Certification depends on successfully passing the exam.

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This is a comprehensive program for managers and supervisory staff who work in food service establishments.

What Will I Learn?

• The difference between the various

- types of foodborne illnesses.

 What foods are potentially hazardous and could cause a foodborne illness out-
- break. How to prevent a foodborne illness out-
- break.

 All the possible ways that a food can
- become contaminated.And more!