Certified ServSafe Instructor and Proctor

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SERVSAFE® MANAGER CERTIFICATION TRAINING

Understanding the risks and ways to prevent foodborne illness will protect customers and businesses from harm. The person-in-charge of a food service or retail establishment must know how and what food safety practices to monitor. Proper food safety training can lead to improved food safety and customer satisfaction.

Key Sections

***Section 1** – Foundations of Food Safety*
Regulations Overview
Food Safety Basics
Microorganisms
Core Food Safety Features
***Section 2** – Addressing the Five CDC Risk Factors*
Preventing Contamination
Applying Proper Personal Hygiene
Purchasing Food from Safe Sources
Proper Cooking
Proper Holding
***Section 3** – Proactive Food Safety System*
Applying HACCP

At the conclusion of the course, participants will be prepared to take the ServSafe® Food Protection Manager Certification Exam accredited by the American National Standards Institute (ANSI) – Conference for Food Protection (CFP). Successful completion of the exam will merit a certification from the National Restaurant Association valid for five years.

Benefits

Easy to understand and follow
Explains both how and why food safety procedures are important
Reinforces that every food handler is responsible for the safety of the food in the operation
Includes references to the FDA Food Code
Activities throughout the book to assess the learner's knowledge and understanding

Desired Outcomes

Upon course completion, participants will be prepared to:
Build foundation to apply food safety practices.
Address issues and control risk factors in situations such as purchasing food from unsafe sources, using contaminated equipment, etc.
Apply seven HACCP principles in their operation.
Thoroughly understand the causes of biological, chemical, and physical contamination.
Understand the importance of adhering to FDA Food Code standards.

Materials Provided

SURE™ Food Safety Manager Manual
ServSafe® Online Examination Voucher

Who Should Attend

Owners, Directors, Managers, Supervisors
Chefs, Cooks, Food Handlers
Back-of-House Team Members

PREREGISTRAION IS REQUIRED SEVEN (7) DAYS PRIOR TO COURSE *PHONE 724-763-5916 TO REGISTER*

Classes take place on Saturdays 7:30am-3pm. Call for available dates.

Registration includes exam fee, text and lunch. Cost: $195.00

Retest only: $79.00