

ServSafe® Registration Form

First Name Last Name

Your Company Name

Street Address

City Zip Code

Job/Title

(H) Phone (W) Phone

E-Mail

**Registration Deadline
August 14, 2009**

\$125.00

Please select from the following options:

- ☐ English
- ☐ Libro en Español

***Class size limited
first come first served.***

Payment due upon registration

MAKE CHECK PAYABLE TO:
County of Wayne

MAIL YOUR PAYMENT TO:
Christine Smith, Extension Agent
Family and Consumer Sciences
NC Cooperative Extension
P.O. Box 68
Goldsboro, NC 27533-0068

**REGISTRATION FEES
ARE NONREFUNDABLE**

Rule 15A NCAC 18A 2606(b)

An establishment shall receive a credit of two points on its score for each inspection if a manager or other employee responsible for operation of that establishment has successfully completed in the past three years a food service sanitation program approved by the Department. Evidence that a person has completed such a program shall be maintained at the establishment and provided to the Environmental Health Specialist upon request. An establishment shall score at least a 70 percent on an inspection in order to be eligible for this credit.

**The ServSafe Food Protection
Manager's Course (16.0 hours) and Certifi-
cation Examination is approved by the
Department of NCDENR as meeting the
criterion developed by the education com-
mittee of the state of North Carolina.
Course attendance is required by this
committee to receive the
full 16 hour credit.**

Empowering People—Providing Solutions

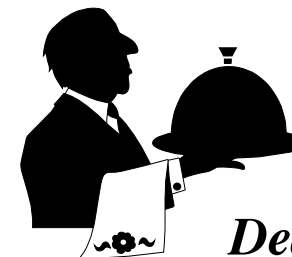
Christine Smith
Extension Agent
Family & Consumer Sciences
NC Cooperative Extension
P.O. Box 68
Goldsboro, NC 27533-0068
Phone: 919-731-1525
Fax: 919-731-1511
Email: Christine_Smith@ncsu.edu

NC State University and NC A&T University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, or disability. In addition, the two Universities welcome all persons without regard to sexual orientation.

800 copies of this public document were printed at a cost of \$16.00 or \$.02 per copy.



Manager's Certification Training Program



***Dedicated to
Food Safety
Education***

***August, 2009
18, 19, 20, 25, 26 & 27***

2:00 - 5:00 p.m.

***Wayne Center
(Corner of George & Chestnut Sts.)***

NC State University
A&T State University
**COOPERATIVE
EXTENSION**
Empowering People • Providing Solutions



ServSafe® is an 16-hour certification Course developed by the Education Foundation of the National Restaurant Association.

Who Should Attend ServSafe®?

Food service managers or supervisory staff in restaurants, hospitals, nursing homes and other food service establishments.

Where: Sessions are held at the Wayne Center, 208 West Chestnut Street (Corner of George & Chestnut Streets) Goldsboro, NC 27530.

Costs: \$125.00. Price Includes: ServSafe 5th edition manual, exam sheet, and thermometer.

Attendance: To earn certification, participants are required to attend **all** six sessions in order to receive full credit and or certification.

Certification: The Certification Exam is provided by the Educational Foundation of the National Restaurant Association. A certificate will be awarded to all who successfully complete the course and the written examination. You may also be eligible to receive two bonus points on your restaurant inspection.

Local Contacts:

Christine Smith, Extension Agent
NC Cooperative Extension
919-731-1525

Shane Smith, Supervisor, Food & Lodging
Wayne County Environmental Health
731-1174

Training Topics Include

Food-borne Illness

Sanitizing Food Contact Surfaces

Potentially Hazardous Foods

Cross Contamination

Food Storage/FIFO

The Flow of Food

HACCP & Its Importance

Integrated Pest Management

Crisis Management

Regulations & Standards



Food Safety Facts

Approximately 76 million people get sick with foodborne illness each year. Foodborne illness is nearly 100% preventable if food is handled safely from the time it is received until the time it is eaten.

The National Restaurant Association (NRA) estimates that a foodborne illness/outbreak can cost an establishment about \$75,000.00.

The most commonly reported food preparation practices that contribute to foodborne disease are:

- ☐ *improper holding temperatures*
- ☐ *poor personal hygiene*
- ☐ *inadequate cooking*
- ☐ *contaminated equipment*
- ☐ *food from an unsafe source*

***Food safety training is one way
foodservice operators can
proactively prevent such
losses.***