

REGISTRATION INFORMATION

What is included with my registration?

- ♦ 2-Day Course (16 hours)
- ♦ ANSI-CFP Accredited Certified Professional Food Manager examination (CFM) - **SERVSAFE**
- ♦ “Food Safety: It’s Our Business” course

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver’s license, ID card, military ID, or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- ♦ Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- ♦ Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- ♦ If the course is canceled, a full refund will be made.
- ♦ If you “transfer classes,” you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned checks**.

Mail completed registration form and your check or money order to:

FPM

114 C Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at <http://foodsafety.tamu.edu/> or contact:

Sally Garrett, Fayette County
CEA-FCS
(979)968-5831
Or
Tanya McGonagill, Washington
County CEA-FCS
(979)277-6212

TEXAS A&M
AGRILIFE
EXTENSION

Extension Programs serve people of all ages regardless of race, color, religion, disability or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M
AGRILIFE
EXTENSION



FOOD MANAGER
2-DAY
CERTIFICATION
TRAINING

EXAM OFFERED:

SERVSAFE

Date

October 19-20, 2015

Time

9:00 a.m. to 5:00 p.m.

Place

255 Svoboda Lane,
#104, La Grange

County

Fayette

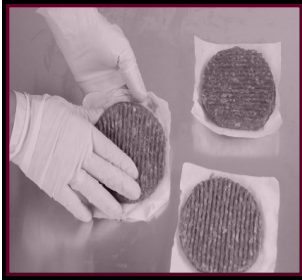
Cost

\$125.00

Food
Safety
it's our business

FOOD SAFETY AND SANITATION

- ◆ Foodborne illnesses/outbreaks
- ◆ Types of contamination
- ◆ Food safety hazards
- ◆ Identifying foodborne illnesses
- ◆ Personal hygiene



How can this course help you?

- ✓ Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- ✓ Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the ServSafe certification examination, you will fulfill state requirements for *Certified Food Manager* status.

FOOD FLOW AND HACCP



- ◆ Hazard Analysis Critical Control Point
- ◆ Purchasing and receiving food safely
- ◆ Keeping food safe during preparation

MANAGING THE OPERATION

- ◆ Sanitary Facilities
- ◆ Pest Management
- ◆ Sanitation Regulations



**REGISTRATION FORM FOR
2-DAY FPM PROGRAM**

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

Please check which language of BOTH materials you would like to receive.

Course book: English Spanish

ServSafe Exam: English Spanish

Chinese Japanese Korean

French Canadian Large Print

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: October 19-20 2015

Training times: 9:00 a.m. to 5:00 p.m.

Location of training: 255 Svoboda Lane, #104

County of training: Fayette

Instructors: Sally Garrett & Tanya McGonagill

Registration Deadline: October 5, 2015