

# STATE - APPROVED FOOD SAFETY CERTIFICATION

## September 23 & 24, 2010

8:00 AM - 5:00 PM

\$ 275 per person ~ includes lunch, book, exam, and all handouts

According to the Center for Disease Control (CDC), an estimated **76 million cases of foodborne illness** occur each year in the United States as a result of the mishandling of food. **The manner in which people handle and prepare food is a major reason why foodborne illness occurs. Research has shown that food workers often lack safe food-handling knowledge, specifically related to temperature control, hygiene, and sanitization.**

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Employees need to know food safety and the critical importance of its role. ServSafe gives them the knowledge and tools to do just that. Some of the concepts employees will understand with ServSafe training include:

### Sanitation

Employees will learn the dangers of foodborne illness, how to prevent it and the keys to food safety. They'll see where contamination starts, the process for good personal hygiene, and how all employees can be safe food handlers.

### The Flow of Food Through the Operation

Employees will discover how to prevent cross-contamination, and how to utilize time and temperature control effectively. They'll get the inside story on safe receiving, food storage, preparation and serving, and cooling and reheating. They also learn how taking active control of critical foodborne illness risk factors makes all the difference for a safe operation.

### Sanitary Facilities and Pest Management

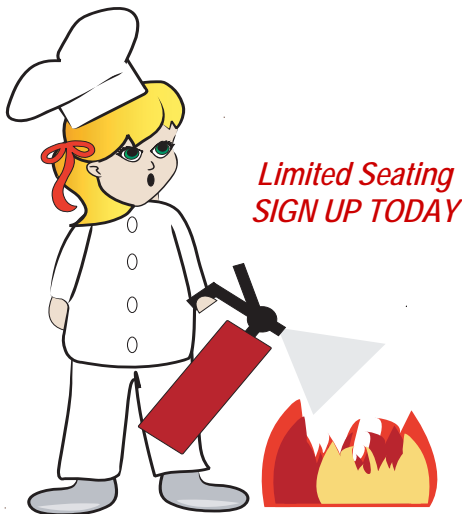
Employees will cover all aspects of cleaning and sanitation in a practical, applicable manner. They'll also learn about pest management and how to keep pests out of the operation.

Finally, your employees will cover the way to keep training ongoing, to keep food safety working in every location.



ServSafe leads the way in providing the restaurant and foodservice industry with an up-to-date, comprehensive food safety training and certification program.

You can feel safe knowing that our program is recognized by more jurisdictions than any other food safety program including the Ohio and Kentucky Department of Health. **That is because ServSafe is the highest standard in training and certification.** It is a mindset and the means to ensure your operation does the right thing— protecting your customers and your business. ServSafe is the training that is learned, remembered, shared & used and this makes it the strongest food safety training choice for your operation.



### Four ways to register:

1. **In Person** - Complete the registration form and return it to the office of Business and Industry Training located in the basement of the Administration building in room ADM030A.
2. **By Mail** - Complete the registration form and mail it with your check, credit card information, or purchase order to: Shawnee State University, Office of Business & Industry Training, 940 Second Street, Portsmouth, OH 45662.
3. **By Phone** - Call 866.672.8778 or 740.351.3171 and we will gladly take your registration with your credit card payment or your company's purchase order number via the telephone.
4. **By Fax** - Complete the registration form and fax it to 740.351.3591 to the attention of Tracy Walters, Representative, University Outreach Services.

Advanced registration with pre-payment of the fee is required. Please make your check payable to Shawnee State University. Classes are filled in the order registrations are received.

### Refund & Cancellation Policy

Full refunds are given when a class is cancelled due to low enrollment or other unforeseen circumstances or the course requested is already filled. Students withdrawing from a class at least three full business days before the start date of a class will receive a full refund minus a 10% processing fee. No other refunds will be granted.

Name: \_\_\_\_\_  
Home Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone: \_\_\_\_\_ Email: \_\_\_\_\_  
Company: \_\_\_\_\_  
Company Address: \_\_\_\_\_  
Company Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
Visa/MasterCard/Discover (Circle one) # \_\_\_\_\_ Expiration Date: \_\_\_\_\_  
Security Code: \_\_\_\_\_ Check enclosed \$ \_\_\_\_\_  
Bill My Company (PO #) \_\_\_\_\_

Shawnee State University  
940 Second Street  
Portsmouth, Ohio 45662-4344  
Business & Industry Training 35-2433

# ServSafe Food Safety Certification Training

at

Shawnee State University

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**FOOD SAFETY**  
CERTIFICATION



National Food Safety Education Month