

Are You....

A Person in Charge?

Responsible for demonstrating knowledge of food-borne disease prevention and other requirements of the Food Code?

A Food Service Manager?

A Manager in Training?

NOW you have the opportunity to improve your food safety and sanitation skills through a nationally recognized food safety sanitation course: SERVSAFE®: Serving Safe Food.

This course is certified through the Educational Foundation of the National Restaurant Association in Chicago, Illinois and includes:

Course book: ServSafe® Essentials Fifth Edition

Instruction: 12 Hours by Certified ServSafe Trainers of The University of Georgia, Family and Consumer Sciences

Jan Baggarly
Peggy Bledsoe

* Successful completion of the exam provides certification that is accepted by over 95% of all state and local jurisdictions that require manager training and/or testing in the United States.

* A certificate from the educational Foundation of the National Restaurant Association is issued upon successful completion of the examination.

The University of Georgia is an equal opportunity/affirmative action institution and does not discriminate on the basis of race, color, religion, sex, national origin, sexual orientation, age, disability or veteran status



The University of Georgia Cooperative Extension Service is committed to providing access for people with disabilities and will provide reasonable accommodations if notified in advance. Call 478-751-6338

Course Content:

- An Introduction to Food Safety
- Food Hazards & the Microworld
- Personal Hygiene
- An Introduction to Hazard Analysis Critical Control Point (HACCP) Systems
- Purchasing/Receiving Safe Foods
- Storing Food Safely
- Keeping Food Safe During Preparation and Service
- Sanitary Facilities & Equipment
- Cleaning & Sanitizing
- Integrated Pest Management
- Regulatory Agencies & Inspection

**For Information to register: Call 751-6338
(DEADLINE TO REGISTER – March 2, 2012 or when full)**

Complete one registration form for each person who will attend the course. A participant must attend the two days back-to-back as listed. Payment must accompany the registration form to guarantee a seat and course materials. Seating is limited. Registrations are processed in order received. No walk-in registration will be accepted. Substitutions can be made with prior notice. Cancellations have a \$50. non-refundable fee.

***Course fee: \$140. Late fee: \$170.**

Includes course book, supplies, educational materials, exam, instruction, & refreshment breaks.



Course Meeting Time:

March 28th – 8:30 am – 5:00pm

March 29th – 9:00 am – 5:00 pm

**DEADLINE TO REGISTER – March 2nd
or when class is full**

You must bring a picture ID

Location:

**Macon-Bibb County Health Department
171 Emery Highway
Macon, GA 31217**

For Information, Contact:

**Jan Baggarly
Bibb County Cooperative Extension
478-751-6338**

The University of Georgia
Cooperative Extension
and
Macon-Bibb Co. Health Dept.
Announce

**SERVSAFE®
Serving Safe Food**



ServSafe® Manager Training

MARCH 28 & 29, 2012

**DEADLINE TO REGISTER – March 2nd
(or when class is full)**

**Wednesday & Thursday
8:30 am – 5:00 pm**

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171 Emery Highway
Macon, GA 31217**