

## 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 – October 22, 2010 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:**

**November 17<sup>th</sup> – 8:30 am – 5:00 pm**

**November 18<sup>th</sup> – 9:00 am – 5:00 pm**

**DEADLINE TO REGISTER – October 22, 2010  
(or when class is full)**

You must bring a photo ID

**Location:**

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

**For Information contact:**

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

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

**SERVSAFE®**  
Serving Safe Food



**ServSafe® Manager Training  
November 17<sup>th</sup> and 18<sup>th</sup>, 2010**

**DEADLINE TO REGISTER – October 22  
(or when class is full)**

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

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