

The ServSafe® Registration

Please **PRINT**. Copy this form as needed for additional participants.

Name: _____ First _____ Last _____ Gender: _____ Company Name: _____
 Home Address: _____ M _____ F _____ City _____ State _____ Zip _____
 Phone: (w) _____ St _____ (w) _____ Zip _____
 (h) _____ (F) _____ Phone: (w) _____
 (F) _____ (F) _____

Make checks or money orders to:
Cobb County 4-H Club

Mail registration form and fee to:

Attn: Linda Hulst
Cobb County Extension
678 South Cobb Drive Suite 200
Marietta GA 30060-3105

The SERVSAFE classes are taught in **English**. Please circle your desired choice of book. Course Books are now available in Chinese (Mandarin), English, Korean and Spanish. Order for coursebooks in any language other than English must be placed by October 9, 2010.

Exam is in Bilingual Format.

Please check desired test language.

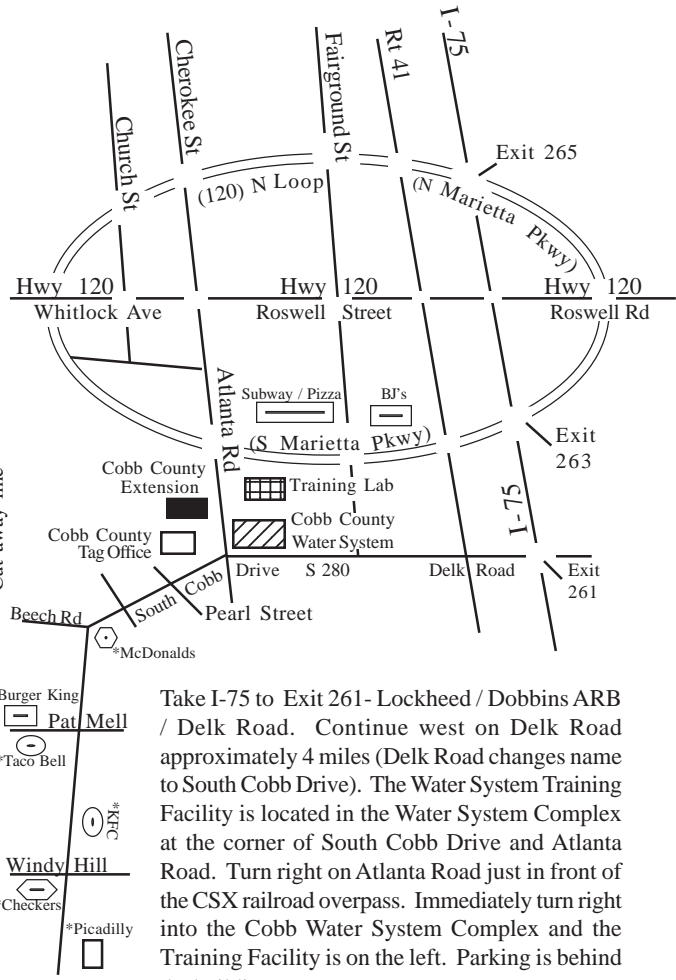
- Instructor Test
 *NOTE: You must be ServSafe certified to order this test.
 English Japanese Spanish
 French/Canadian Korean Chinese

Fee is \$140.00 per person if registered by October 8, 2010. Registration fee is \$165.00 beginning October 9, 2010 through October 27, 2010 or class spaces are filled. Due to the cost of class materials, we are unable to accept cancellations or provide refunds.
NO ON-SITE REGISTRATION!

Cut away line

COURSE LOCATION

Cobb County Water System Training Facility
662 South Cobb Drive
Marietta GA



Take I-75 to Exit 261- Lockheed / Dobbins ARB / Delk Road. Continue west on Delk Road approximately 4 miles (Delk Road changes name to South Cobb Drive). The Water System Training Facility is located in the Water System Complex at the corner of South Cobb Drive and Atlanta Road. Turn right on Atlanta Road just in front of the CSX railroad overpass. Immediately turn right into the Cobb Water System Complex and the Training Facility is on the left. Parking is behind the building.

*Note: Examples of local food establishments

The University of Georgia and Ft Valley State University, the U S Department of Agriculture and counties of the state cooperating.
 The Cooperative Extension offers educational programs, assistance and materials to all people without regard to race, color, national origin, gender or disability.

An Equal Opportunity /Affirmative Action Organization Committed to A Diverse Work Force
 Flyer created by: Barbara Hansard

Food Safety Manager Certification Training



Wednesday, November 3, 2010
 Thursday, November 4, 2010
 8:30 a.m. - 5:00 p.m

Cobb County Water System Training Facility
662 South Cobb Drive
Marietta GA 30060

Presented by:



The University of Georgia
Cooperative Extension
in Cobb County
 and the



Cobb & Douglas Public Health Center for Environmental Health

In Cooperation with



The Georgia Restaurant Association

ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation.

ServSafe® Managers Training is for:

Food Service Professionals
Managers in Training
Anyone who needs Advanced Food Safety Training

By attending the two day 16 hour course and successfully passing the examination, you will achieve the certification, which most federal, state, and local health jurisdictions recognize as meeting their requirements.

The EXAM is a standardized test and requires good reading comprehension skills. Participants must attend the full course in order to take the examination.

For a pre-paid fee of \$80.00 we will proctor certification testing for managers who have completed the ServSafe® on-line course.

**Deadline for requesting this test is
October 8, 2010.**

Due to the cost of class materials, we are unable to accept cancellations or provide refunds.

**For more information contact:
Linda Hulst 770-528-4090 or
Karen Gulley 678-385-5066**

COBB COUNTY BOARD OF COMMISSIONERS

**TIM LEE, CHAIRMAN
HELEN GOREHAM, DISTRICT 1
BOB OTT, DISTRICT 2
THEA POWELL, DISTRICT 3
WOODY THOMPSON, DISTRICT 4**



**COUNTY MANAGER
DAVID HANKERSON**

TOPICS

The Challenge of Food Safety

- 📖 The need for food safety
- 📖 Hazards that threaten food
- 📖 Guidelines for training people

Developing a Food Safety Program

- 📖 The basics of a Hazard Analysis Critical Control Point (HACCP) food safety system and methods for training employees to run the system

The Flow of Food

- 📖 Methods of purchasing, receiving, storing, cooling and reheating food safely

Maintaining Sanitary Facilities and Equipment

- 📖 Designing Facilities
- 📖 Choosing Equipment
- 📖 Cleaning and Sanitizing
- 📖 Controlling Pests
- 📖 Working with Regulatory Agencies

**To register please complete and return
registration form on back panel of brochure.**

In an effort to serve all our customers efficiently, if you require disability accommodation, please give us a call at (770) 528-4090 by **October 8, 2010.**

NO ON-SITE REGISTRATION!

Course Instructors

Angie Davis

Environmental Health Specialist III
Cobb & Douglas Public Health
Center for Environmental Health

Karen Gulley

Environmental Health County Manager
Cobb & Douglas Public Health
Center for Environmental Health

Chris Hutcheson

Director of Environmental Health
Cobb & Douglas Public Health
Center for Environmental Health

Neil Tarver

Program Assistant
Ag/Hort
Cobb County Extension

Akeila Randle

Environmental Health Specialist IV
Cobb & Douglas Public Health
Center for Environmental Health

Linda Hulst - Proctor

Program Assistant
Family and Consumer Sciences
Cobb County Extension