



# Serving Safe Food

## A Food Protection Manager Certification Course

March 5th & 6th, 2014

Sponsored by:

Alamance County  
Cooperative Extension

&

Alamance County  
Health Department;  
Environmental Health  
Section

NC Cooperative Extension - Alamance County Center  
209-C N Graham-Hopedale Rd.  
Burlington, NC 27217

### Serving Safe Food Registration Form

(Please duplicate this form for multiple registrations.)

Class/Coursebook/Exam (\$135) Date Requested: \_\_\_\_\_ Class/Exam Only (\$95) Date Requested: \_\_\_\_\_

Name: \_\_\_\_\_ Business/Organization: \_\_\_\_\_

Work Mailing Address: \_\_\_\_\_

Business Phone: \_\_\_\_\_ Business Fax: \_\_\_\_\_

Home Mailing Address: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Select which language you would prefer for your book:

\_\_\_ English \_\_\_ Spanish \_\_\_ Chinese \_\_\_ Korean

Select which language you would prefer for the exam: \_\_\_ English \_\_\_ Large Print English

\_\_\_ Spanish \_\_\_ Chinese \_\_\_ Korean \_\_\_ Japanese \_\_\_ French Canadian

Registration Deadline - February 19, 2014

Cost: \$135 for class/exam—includes book  
Cost: \$95 for class/exam only - book not included  
(no refunds, substitutions are allowed)

Make check payable to:  
Alamance County

Return registration form and payment to:  
Alamance County Cooperative Extension  
209-C N Graham Hopedale Rd.  
Burlington, NC 27217

*The rules for ServSafe Certification in North Carolina have changed. Did you know that in 2014 a manager or supervisor from each shift at all food service establishments must have an ANSI certified food safety certification?*

*Why ServSafe Food Safety?*

ServSafe is a Food Safety Certification Course developed by the Educational Foundation of the National Restaurant Association. This course is approved by the state to meet the requirements of NC Food Code 2-102.12 Certified Food Protection Manager. Certification depends on successfully passing the exam.

*Who should attend?*

This is a comprehensive program for managers and supervisory staff who work in food service establishments.

*What Will I Learn?*

Participants will learn:

- The difference between the various types of foodborne illnesses.
- What foods are potentially hazardous and could cause a foodborne illness outbreak.
- How to prevent a foodborne illness outbreak.
- All the possible ways that a food can become contaminated.
- And more!

*When:*

**ServSafe Class/Coursebook/Exam**  
**Cost \$135**  
*or*  
**ServSafe Class/Exam/**  
**(no Coursebook)**  
**Cost \$95**

**Wednesday, March 5, 2014 and Thursday, March 6, 2014**  
**9:00 am to noon & 1:00 to 4:00 pm—March 5**  
**9:00 am to 12 noon—March 6**  
**1:00 pm—March 6 (Exam starts & ID required)**  
**Instructional class is taught in English and is recommend for all examinees.**

**If March 5 & 6, 2014 class fills up with 30 prepaid registrations, we will start a waiting list for a Wednesday, April 16 & Thursday, April 17 class.**  
**9:00 am to noon & 1:00 to 4:00 pm —April 16**  
**9:00 am to 12 noon—April 17**  
**1:00 pm—April 17 (Exam starts & ID required)**

**Books will be available for early pick-up on Friday, February 28, 2014 at the Alamance County Cooperative Extension location.**

**Please call (336) 570-6740 to reserve spot. Payment received will confirm.**

*Where:*

**Alamance County Cooperative Extension  
 209-C N Graham-Hopedale Rd.  
 Burlington, NC 27215**

***Make check payable to:* Alamance County**  
 Prepaid registrations (non-refundable) due by February 19, 2014. Space is limited, so register early.



**Brenda Sutton**  
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 www.fogwoodfood.org  
**Or**  
**Betsy Meeks**  
 Alamance County Environment Health  
 (336) 570-6367  
 betsy.meeks@alamance-nc.com  
**Beverly Jenkins**  
 Alamance County Cooperative Extension  
 (336) 570-6740  
 beverly.jenkins@alamance-nc.com

*For class information, contact:*