



Serving Safe Food

A Food Protection Manager Certification Course

June 9th & 10th, 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 - May 23, 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

**Monday, June 9, 2014 and
 Tuesday, June 10, 2014**

**9:00 am to noon & 1:00 to 4:00 pm—June 9
 9:00 am to 12 noon—June 10
 1:00 pm—June 10 (Exam starts & ID required)**
 Instructional class is taught in English and is
 recommend for all examinees.

**Books will be available for early pick-up at the
 Alamance County Cooperative Extension location. We will contact you by phone when
 books are available for your class.
 Payment is required to order book.**

**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
 May 23, 2014. Space is limited, so register early.



Brenda Sutton
 (336) 613-6320
 (brendasutton@gmail.com
 www.fogwoodfood.org

Or

Betsy Meeks
 Alamance County Environment Health
 (336) 570-6367
 betsy.meeks@alamance-nc.com

For registration information, contact

Beverly Jenkins
 Alamance County Cooperative Extension
 (336) 570-6740
 beverly.jenkins@alamance-nc.com



Empowering People • Providing Solutions

For class information, contact: