

What is NC Safe Plates?

NC Safe Plates is a food safety certification course developed by North Carolina State University. Certification is provided by the National Registry of Food Safety Professionals.



Who should attend?

This is a comprehensive program for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child-care facilities and other food handling establishments.

When?

Instruction

November 16 & 17, 2015

9:00am – 5:00pm

EXAM

November 18 at 9:00am

**You must be able to attend
all three days and stay for
the entire class**

Where?

Onslow County Multipurpose
Complex

4024 Richlands Highway,
Jacksonville, NC 28540

Registration Fee:

\$110.00

Registration Deadline:

October 29, 2015

NO LATE REGISTRATIONS

WILL BE ACCEPTED

*Registration includes book,
exam, and certification.*

****Successful completion
of this course meets NC
Food and Sanitation
Regulation for food
safety training.****

Tentative Schedule

Day 1

Introduction

Approved Suppliers

Pest Control

Storage

Preparation

Day 2

Personal Hygiene

Sanitary Facility Design

Service

Communication

Review for Exam

Day 3

Certification Exam



Registration Form

Name: _____
Business: _____
Title: _____
Address: _____

City: _____ Zip: _____
Phone: _____
Email: _____

*Make checks payable to:
Onslow County

*Mail registration and check to:
NCCE-Onslow County
ATTN: Robin Seitz
4024 Richlands Hwy.
Jacksonville, NC 28540

Questions?

Contact:
Robin Seitz
Family and Consumer Sciences
Extension Agent
NC Cooperative Extension
Onslow County Center
4024 Richlands Highway
Jacksonville, NC 28540
910-455-5873
robin_seitz@ncsu.edu

For accommodations for persons
with disabilities, contact Robin
Seitz at 910-455-5873 no later
than ten business days before the
event.



*North Carolina State University and North Carolina
A&T State University commit themselves to positive
action to secure equal opportunity regardless of
race, color, creed, national origin, religion, sex, age,
veteran status or disability. In addition, the two
Universities welcome all persons without regard to
sexual orientation.*



*A Food Safety
Certification
Program for Food
Service Managers
and Supervisors*

**November 16, 17 &
18, 2015
9:00am-4:00pm**