Manager’s Certification Training Program

Dedicated to Food Safety Education

August, 2009
18, 19, 20, 25, 26 & 27
2:00 - 5:00 p.m.
Wayne Center
(Corner of George & Chestnut Sts.)

ServSafe® Registration Form

First Name          Last Name

Your Company Name

Street Address

City                Zip Code

Job/Title

(H) Phone           (W) Phone

E-Mail

Registration Deadline
August 14, 2009
$125.00

Rule 15A NCAC 18A 2606(b)

An establishment shall receive a credit of two points on its score for each inspection if a manager or other employee responsible for operation of that establishment has successfully completed in the past three years a food service sanitation program approved by the Department. Evidence that a person has completed such a program shall be maintained at the establishment and provided to the Environmental Health Specialist upon request. An establishment shall score at least a 70 percent on an inspection in order to be eligible for this credit.

The ServSafe Food Protection Manager’s Course (16.0 hours) and Certification Examination is approved by the Department of NCDENR as meeting the criterion developed by the education committee of the state of North Carolina. Course attendance is required by this committee to receive the full 16 hour credit.

Empowering People—Providing Solutions

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

800 copies of this public document were printed at a cost of $16.00 or $.02 per copy.
ServSafe® is an 16-hour certification Course developed by the Education Foundation of the National Restaurant Association.

Who Should Attend ServSafe®?
Food service managers or supervisory staff in restaurants, hospitals, nursing homes and other food service establishments.

Where: Sessions are held at the Wayne Center, 208 West Chestnut Street (Corner of George & Chestnut Streets) Goldsboro, NC 27530.


Attendance: To earn certification, participants are required to attend all six sessions in order to receive full credit and or certification.

Certification: The Certification Exam is provided by the Educational Foundation of the National Restaurant Association. A certificate will be awarded to all who successfully complete the course and the written examination. You may also be eligible to receive two bonus points on your restaurant inspection.

Local Contacts:
Christine Smith, Extension Agent
NC Cooperative Extension
919-731-1525
Shane Smith, Supervisor, Food & Lodging
Wayne County Environmental Health
731-1174

Training Topics Include

- Food-borne Illness
- Sanitizing Food Contact Surfaces
- Potentially Hazardous Foods
- Cross Contamination
- Food Storage/FIFO
- The Flow of Food
- HACCP & Its Importance
- Integrated Pest Management
- Crisis Management
- Regulations & Standards

Food Safety Facts

Approximately 76 million people get sick with foodborne illness each year. Foodborne illness is nearly 100% preventable if food is handled safely from the time it is received until the time it is eaten.

The National Restaurant Association (NRA) estimates that a foodborne illness/outbreak can cost an establishment about $75,000.00.

The most commonly reported food preparation practices that contribute to foodborne disease are:
- improper holding temperatures
- poor personal hygiene
- inadequate cooking
- contaminated equipment
- food from an unsafe source

Food safety training is one way foodservice operators can proactively prevent such losses.