

Presenters

ANN FENTON is a Nebraska Extension Educator in Pierce County and has had experience teaching food safety, health and nutrition education programming.

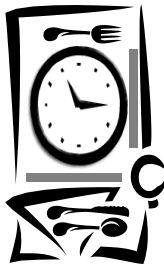
AMY PETERSON is a Nebraska Extension Educator and Registered Dietitian in Polk County and has had experience teaching food safety, health and nutrition education programming.

Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln cooperating with the Counties and the United States Department of Agriculture.

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It's Time for Food Safety!



Nebraska Extension
Polk County
Box 215
Osceola, NE 68651



SERVSAFE® FOOD SAFETY PROGRAM FOR MANAGERS

Monday
September 25, 2017
8:00 a.m. - 6:00 p.m.

Columbus Community Hospital
4600 38th Street
Columbus, NE 68602

Presented By:

The University of Nebraska Extension in
Polk County and the United States
Department of Agriculture

SERVSAFE® FOOD SAFETY PROGRAM FOR FOOD MANAGERS



REGISTRATION FORM

ServSafe

September 25, 2017

Cost is \$135 per participant

Name _____

Address _____

Phone _____

E-Mail _____

Make check payable to:

University of Nebraska - Lincoln

Please mail payment by

September 15, 2017

Please mail the textbook out prior to class. An additional \$5 is included.

Mail Payment To:

**Nebraska Extension in
Polk County**

**Box 215
Osceola, NE 68651**

Phone: 402-747-2321

Fax: 402-747-2124

E-mail: amy.peterson@unl.edu

The **SERVSAFE® FOOD SAFETY PROGRAM FOR MANAGERS**

provides the resources to help keep food safety as an essential ingredient in every meal. ServSafe teaches basic food safety and helps protect against food borne illness outbreaks. ServSafe can help reduce liability risks and minimize insurance costs and enables participants to demonstrate a commitment to food safety. Topics covered include:

- **The Importance of Food Safety**
- **Good Personal Hygiene**
- **Time and Temperature Control**
- **Preventing Cross-Contamination**
- **Cleaning and Sanitizing**
- **Safe Food Preparation**
- **Receiving and Storing Food**
- **Methods of Thawing, Cooking, Cooling and Reheating Food**
- **HACCP (Hazard Analysis and Critical Control Points)**

Registrants will receive the **SERVSAFE MANAGER BOOK®**. This book reflects the latest FDA Food Code and prepares participants for the ServSafe Food Protection Manager Certification Exam, which is taken at the end of the course. Participants will receive a certificate of completion after successfully passing certification. Continuing education credit is available for dietitians, diet technicians, and dietary managers.

This **one day course** is a condensed, fast-paced class. Class fee for class is **\$135** to cover **class and testing materials, textbooks, snacks and meals.**

Please call for class fee and exam time if you need to only take the recertification exam. This is only for participants who have successfully passed the ServSafe exam prior to 2004. Although participants may choose to test only, it is recommended to take this course to keep up to date on current issues regarding food safety and safe food preparation.

Nebraska
RESTAURANT
ASSOCIATION
Hospitality Education Foundation

A logo consisting of a fork, a knife, and a spoon standing upright on a horizontal line.