

ServSafe Food Safety Training

Due to recent publicity regarding foodborne illness outbreaks, your customers are more concerned about food safety.

Don't miss this opportunity to obtain certification from the National Restaurant Association and update your skills in foodborne illness prevention. You will:

- Receive a **7th Edition** (*with the 2022 FDA Food Code updates*) **ServSafe Manager** reference book for your establishment.
- Be able to implement facility sanitation programs and provide employee training.

Prior to the training, you will receive the ServSafe Manager book. The class is taught in English -- contact us if you need a book or test in Spanish, Chinese or Korean.



Program Content

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food
- Purchasing, Receiving and Storage
- Preparation and Service
- Food Safety Management Systems
- Sanitary Facilities and Pest Management
- Cleaning and Sanitizing

Other Food Safety Programs:

The **ServSafe Food Handler** Program is a 3-hour basic food safety class for foodservice employees.

What You Need to Know about Food Allergies is a 2-hour program. Topics will include food allergy basics, preparing food safely and reducing allergy risks.

Both programs can be scheduled at a time convenient for your facility. Contact your local Extension Office for more information.

To register by mail: Complete the form below and mail with a check.

To register by credit card: Complete online registration form and credit card info at: <http://go.unl.edu/servsafe>

ServSafe Manager Training Registration Form

- ☐ Grand Island, February 4, 2026
Registration is due January 28
- ☐ Kearney, March 11, 2026
Registration is due March 4
- ☐ Grand Island, April 14, 2026
Registration is due April 7
- ☐ Grand Island, June 2, 2026
Registration is due May 26

Name(s) _____

Business _____

Address _____

Email Address _____

Phone (_____) _____

\$130 fee for book, course and certification exam **must be enclosed.**

Make check payable to
University of Nebraska-Lincoln

Return this form by the due date to:

Hall County Extension
3180 W US Highway 34
Grand Island, NE 68801
308-385-5088 | cwells2@unl.edu
Class size is limited!

Presenters

Elizabeth Exstrom – Nebraska Extension Educator, with a focus area of Horticulture, Landscape and Environmental Systems

Jessica Green – Environmental Health Specialist, Central District Health Department

Elizabeth Perez – Environmental Health Specialist, Central District Health Department

Cami Wells – Nebraska Extension Educator with a focus area of Food, Nutrition and Health

Accommodation requests related to a disability should be made one week prior to the class to Cami Wells, 308-385-5088, cami.wells@unl.edu.

Nebraska 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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Nebraska Extension in Hall County
3180 W US HIGHWAY 34
GRAND ISLAND, NE 68801



ServSafe®

Food Safety Training for Managers

*A Certification Program by
The National Restaurant Association and
taught by Nebraska Extension*

February 4, 2026

Hall County Extension Office
3180 West US Highway 34
Grand Island, NE 68801

March 11, 2026

Buffalo County Extension Office
1400 E. 34th (Fairgrounds)
Kearney, NE 68847-3992

April 14, 2026

Hall County Extension Office
3180 West US Highway 34
Grand Island, NE 68801

June 2, 2026

Hall County Extension Office
3180 West US Highway 34
Grand Island, NE 68801

Hours for the session are:

8:30 a.m. – 6:00 p.m.

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