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:

- Discover the critical areas of food safety.
- Learn to develop your own HACCP program.
- Be able to implement facility sanitation and 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 Foodhandler
- 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 3-4 hour basic food safety class for foodservice employees.

What You Need to Know about Food Allergies is a 2-3 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.

ServSafe Training Registration Form

Check ONE site:
- [ ] Grand Island, February 16th
  Registration due February 2nd
- [ ] Kearney, March 22nd
  Registration due March 8th

Name(s)________________________________________
Business________________________________________
Address________________________________________
_______________________________________________
Email Address___________________________________
Phone (__________)______________________________

$125 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 Highway 34
Grand Island, NE 68801
308-385-5088
cwells2@unl.edu

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

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

Carol Schwarz, MS, RD, Extension Educator in Buffalo County, has food service management training and experience.

Cami Wells, MS, RD, Extension Educator in Hall County, has experience in food service management.

Elizabeth Killinger and Ron Seymour, Extension Educators in Hall County and Adams County, have experience working with insect and pest control concerns.

Larry Tincher is a Nebraska Food Sanitarian with the Nebraska Department of Agriculture from Broken Bow and has experience working with HACCP and sanitation issues.

Nathan Eckhout is an Environmental Health Specialist with the Central District Health Department and conducts food establishment inspections.

ServSafe
Food Safety Training

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

February 16th, 2016
Hall County Extension
College Park
3180 W Highway 34
Grand Island, NE 68801
308-385-5088

March 22nd, 2016
Buffalo County Extension
1400 E. 34th St
Kearney, NE 68847
308-236-1235

Hours for each session are:
8:30 a.m. – 5 p.m.