

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 2017 FDA Food Code updates) **ServSafe Manager** reference book for your establishment.
- 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 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 2-3 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 registration form and credit card info at: <http://go.unl.edu/servsafe>

ServSafe Training Registration Form

Check ONE site:

- Grand Island, September 21st
Registration due September 11th
- Kearney, October 26th
Registration due October 16th

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

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 Exstrom is an Extension Educator in Hall County and has experience working with insect and pest control concerns.

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

Lisa Steele is a Food Inspector with the Nebraska Department of Agriculture and conducts food establishment inspections.

University of Nebraska–Lincoln Buffalo
County Extension
1400 E. 34th
Kearney, NE 68847

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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ServSafe®

Food Safety Training

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

September 21st, 2020

Hall County Extension Office
College Park
3180 W Highway 34
Grand Island, NE 68801
308-385-5088

October 26th, 2020

Buffalo County Extension Office
1400 East 34th Street
Kearney, NE 68847
308-236-1235

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

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