



**SERVSAFE FOOD HANDLER
INSTRUCTORS**

Nancy Frecks, UNL Extension Educator
Dundy, Hayes, Hitchcock Counties
308-334-5666
or toll free 800-237-5564

Andrea Nisley, UNL Extension Educator
Dawson County
308-324-5501

2019

ServSafe Manager Certification Course

is scheduled for 2019:

- February 25, 2019, Grand Island
- March 13, 2019, North Platte
- April 8, 2019, Kearney
- August 6, 2019, McCook
- October 30, 2019, Lexington

For information on ServSafe Manager Course in Grand
Island & Kearney, call 308-385-5088
Hall County Extension

ServSafe Manager Course in North Platte & Lexington
Call 308-324-5501
Dawson County Extension

ServSafe Manager Course in McCook
Call 308-334-5666
Hitchcock County Extension

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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and the United States Department of Agriculture.

**SERVSAFE
FOOD HANDLER**

*Food Safety Course
of the
National Restaurant
Association*

Monday, February 11
8:30 a.m. - 12:30 p.m. CT
Dawson County Extension Office, Fairgrounds
1002 Plum Creek Parkway
Lexington, NE

Tuesday, February 19
1:00 p.m. - 5:00 p.m. CT
Community Building, Fairgrounds
Wet 5th & O Street
McCook, NE

Tuesday, September 10
1:00 - 5:00 p.m. CT
West Central Research & Extension Center
Auditorium
402 W. State Farm Road
North Platte, NE

Wednesday, September 11
8:30 a.m. - 12:30 p.m. CT
Dawson County Extension Office, Fairgrounds
1002 Plum Creek Parkway
Extension Meeting Room
Lexington, NE



Sponsored by Nebraska
Extension



SERVSAFE FOOD HANDLER

ServSafe Food Handler, a 4-hour course, is the second level of the National Restaurant Association Food Safety Program. It is designed for kitchen employees including, but not limited to: cooks, dish machine operators, shipment receivers, and managers who handle, prepare or work closely with raw food. The course enhances the food safety training for those who would not be expected to be certified as a ServSafe Manager. The course is administered by a ServSafe certified instructor to your employees.

Cost for the course is \$20.00 per person. Return registration form with payment. No refunds will be given 3 days before the ServSafe Food Handler Course.

The curriculum includes lectures, DVDs, hands-on activities, a handbook and tests covering the following topics.

- Basic Food Safety
- Personal Hygiene
- Cross Contamination & Allergens
- Time and Temperature
- Cleaning and Sanitation

* DVDs produced by the Educational Foundation of the National Restaurant Association.

SERVSAFE FOOD HANDLER

AGENDA

Introduction of Course

Food Safety Is Important

Good Personal Hygiene

Controlling Time and Temperature

Preventing Cross-Contamination

Cleaning and Sanitizing

Certification Testing

ServSafe Handler Registration Form

Name _____
 (Or list all names from one business on separate sheet of paper)
 Business Address _____
 Phone _____
 Zip _____

Which site will you attend?

- _____ February 11, 2019 Lexington – 8:30 a.m. to 12:30 p.m. CT (Registration deadline – February 1)
- _____ February 19, 2019 McCook 1:00 p.m. to 5:00 p.m. CT (Registration deadline – February 1)
- _____ September 10, 2019 North Platte – 1:00 p.m. to 5:00 p.m. CT (Registration deadline – August 30)
- _____ September 11, 2019 Lexington – 8:30 a.m. to 12:30 p.m. CT (Registration deadline – August 30)

Return with payment of \$20.00 per person to the site where you plan to attend. No refunds will be given 3 days before the ServSafe Food Handler Course.

Mail registration to:

Nancy Frecks (McCook & North Platte site)
 Hitchcock County Extension
 PO Box 248
 Trenton NE 69044-0248
 308-334-5666 or 800-237-5564
 Andra Nisley (Lexington site)
 Dawson County Extension
 PO Box 757
 Lexington NE 68850-0757
 308-324-5501
 Make checks payable to: University of Nebraska-Lincoln