



The ServSafe Food Handler Program is a basic food safety class that focuses on four key principles:

- Controlling time and temperature when handling food
- Ensuring proper personal hygiene
- Preventing cross-contamination
- Cleaning and sanitizing properly

ServSafe[®] Food Handler

Classes can be scheduled at a time convenient for your facility.

The 2½ hour class features several hands-on activities, quizzes and follows a coursebook which each participant will receive.

The class will be taught by Cami Wells, Extension Educator in Hall County.

Call (308) 385-5088 to schedule a class or email Cami at camiwells@unl.edu

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