

## 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 **7<sup>th</sup> Edition** (*with the 2022 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 Manager Training Registration Form**

- Grand Island, March 7  
Registration due February 26
- Kearney, April 3  
Registration due March 25

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 Highway 34  
Grand Island, NE 68801  
308-385-5088  
[cwells2@unl.edu](mailto:cwells2@unl.edu)

Class size is limited!



## **ServSafe®** Food Safety Training For Managers

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

**March 7, 2024**

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

**April 3, 2024**

Buffalo County Extension Office  
1400 E. 34th (Fairgrounds)  
Kearney, NE 68847-3992  
308-236-1235

**Hours for the session are:  
8:30 a.m. – 6:00 p.m.**

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Restaurant Association Educational Foundation, and  
used under license by National Restaurant Association  
Solutions, LLC.*

University of Nebraska–Lincoln  
Hall County Extension  
3180 W Highway #34  
Grand Island, NE 68801

### **Presenters**

**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.

**Jessica Hammers** is an Environmental Specialist from the Central District Health Department.

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](mailto:cami.wells@unl.edu).

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