

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 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, September 18
Registration due September 6
- Kearney, October 23
Registration due October 11

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

Class size is limited!



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.

Jada Ruff is an Extension Educator in the Buffalo County Extension office.

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.

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ServSafe® Food Safety Training For Managers

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

September 18, 2024

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

October 23, 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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