

SERVSAFE

Due to recent publicity regarding food-safety concerns and foodborne illness outbreaks, your customers are more aware of and concerned about these topics. As you are aware, the negative impact of foodborne illness on the restaurant industry and its profits cannot be overlooked. 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 Fifth Edition *ServSafe Essentials* reference book for your establishment;
- ▶ discover the critical areas of food safety and training;
- ▶ learn to develop your own HACCP program;
- ▶ be able to implement facility sanitation and employee training, and;
- ▶ receive a certificate at the completion of the course.

Additional Food Safety Training

ServSafe for Employees, a course designed to teach the basics of food safety, focuses on four key principles: controlling time and temperature when handling food, ensuring proper personal hygiene, preventing cross-contamination, and cleaning and sanitizing properly. The guide includes learning activities and exercises that allow employees to practice and apply training as well as a quiz that checks their knowledge of the principles. Contact your local Extension Office for more information.

PROGRAM CONTENT

Day one: 1 p.m. – 5 p.m.
Day two: 9 a.m. – 5 p.m.

DAY ONE

- Providing Safe Food
- The Microworld
- Contamination & Food Allergens
- The Safe Foodhandler
- The Flow of Food: An Introduction
- The Flow of Food: Purchasing, Receiving & Storage
- The Flow of Food: Preparation

DAY TWO

- The Flow of Food: Service
- Food Safety Management Systems
- Sanitary Facilities & Equipment
- Cleaning & Sanitizing
- Integrated Pest Management
- Food Safety Regulations & Standards
- Employee Food Safety Training
- ServSafe Certification Exam



ServSafe Registration Form

Class size is limited

Check ONE site:

- Hall County, September 28-29
Registration due September 14
- Buffalo County, October 26-27
Registration due October 13

Name(s) _____

Business _____

Address _____

Phone (_____) _____

\$125 fee for book, course and certification exam **must be enclosed.**

Make check payable to
Hall County Extension.

Return this form by 9/14 OR 10/13 to:

Hall County Extension
3180 W Highway 34
Grand Island, NE 68801
308-385-5088
cwells2@unl.edu

Upon registration, you will receive the *ServSafe Essentials* book. The class is taught in English -- contact us if you need a book or test in Spanish.

Presenters

Carol Schwarz, MS, RD, Extension Educator in Buffalo County, has food service management training and experience.

Cheryl Tickner, MS, Extension Educator in Howard, Valley, Sherman and Greeley Counties, has experience in food safety and health issues.

Cami Wells, MS, RD, Extension Educator in Hall County, has experience in food service management.

Jim Hruskoci, PhD and **Ron Seymour**, PhD, Extension Educators in Hall County and Adams County, have experience working with insect and pest control concerns.

Ray Tuller and **Larry Tincher**, Nebraska Food Sanitarians from McCook and Broken Bow, have experience working with HACCP and sanitation issues.

Jeremy Eschliman and **Mike Hackworth**, Environmental Health Specialists with the Central District Health Department, conduct food establishment inspections.

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



SERVSAFE Food Safety Training

**A Certification Program by
The National Restaurant
Association**

September 28-29, 2009
Hall County Extension
College Park
3180 W Highway 34
Grand Island, NE 68801
308-385-5088

October 26-27, 2009
Buffalo County Extension
1400 East 34th Street
Kearney, NE 68847
308-236-1235

Know how. Know **now**.