

What is ServSafe?

ServSafe® has become the industry standard in food-safety training and is accepted in almost all United States jurisdictions that require employee certification.

The ServSafe® program provides accurate, up-to-date information for all levels of employees on handling of food, from receiving and storing to preparing and serving.

This course is designed to provide Food Service Managers with updated principles of safe food handling. The principles learned in this course can easily be applied and practiced by all food service workers.



Upon successful completion of the course and exam, participants receive a Certificate of Completion from ServSafe® and a Certification in Food Protection from the Ohio Department of Health.

Session Topics

Day One

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

Day Two

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

Exam given at the end of Day Two.

Registration includes course instruction, materials and exam.

Lunch will be on your own.

All classes will be held at:

The Ashtabula County Health Department
(In Basement)
12 West Jefferson Street
Jefferson, OH 44047
8:30 a.m. to 5:00 p.m.

Registration

Feb. 22 & 23, 2017

April 25 & 26, 2017

July 11 & 12, 2017

October 10 & 11, 2017

Name _____

Company _____

Address _____

Phone _____

Email _____

REGISTRATION FEE IS \$200

Please make check payable to:

Ashtabula County Health Department

SORRY, NO REFUNDS.

For more information contact:

The Ashtabula County Health Department
12 West Jefferson Street
Jefferson, OH 44047
(440) 576-6010 x3
FAX (440) 576-5527
achd@ashtabulacountyhealth.com

Food Safety is Everyone's Business