



Course Meeting Time:

August 11th – 8:30 am – 5:00 pm
&
August 12th – 8:30 am – 5:00 pm

**DEADLINE TO REGISTER – JULY 16th, 2010
NO EXCEPTIONS!**

Please understand that:

- 1.) Space is limited**
 - 2.) There is a **registration deadline** so we can order the supplies.**
 - 3.) Registrations received after the deadline will be rejected and returned to you for you to attend another class.**
- Please help us in being a service to you by getting your paperwork in on time!**

Location:

**Houston County Government Building
801 Main Street (Top Floor)
Perry, GA 31069**

For Information, Contact:

**Peggy Bledsoe or Lori Sullivan
Houston County Cooperative Extension
478-987-2028**

The University of Georgia
Cooperative Extension
and
Houston Co. Health Dept.
Announce

**SERVSAFE®
Serving Safe Food**



ServSafe® Manager Training

August 11th & 12th, 2010

**DEADLINE TO REGISTER – JULY 16th
NO EXCEPTIONS!**

**Tuesday & Wednesday
8:30 am – 5:00 pm**

LOCATION:

**Houston County Government Building
801 Main Street (Top Floor)
Perry, GA 31069**

Are You....

A Person in Charge?

Responsible for demonstrating knowledge of food-borne disease prevention and other requirements of the Food Code?

A Food Service Manager?

A Manager in Training?

NOW you have the opportunity to improve your food safety and sanitation skills through a nationally recognized food safety sanitation course: SERVSAFE®: Serving Safe Food.

This course is certified through the Educational Foundation of the National Restaurant Association in Chicago, Illinois and includes:

Course book: ServSafe® Essentials Fifth Edition

Instruction: 12 Hours by Certified ServSafe Trainers of The University of Georgia, Family and Consumer Sciences

***Jan Baggarly
Peggy Bledsoe***

* Successful completion of the exam provides certification that is accepted by over 95% of all state and local jurisdictions that require manager training and/or testing in the United States.

* A certificate from the educational Foundation of the National Restaurant Association is issued upon successful completion of the examination.

The University of Georgia is an equal opportunity/affirmative action institution and does not discriminate on the basis of race, color, religion, sex, national origin, sexual orientation, age, disability or veteran status.



The University of Georgia Cooperative Extension is committed to providing access for people with disabilities and will provide reasonable accommodations if notified in advance.

Call 478-987-2028

Course Content:

- An Introduction to Food Safety
- Food Hazards & the Microworld
- Personal Hygiene
- An Introduction to Hazard Analysis Critical Control Point (HACCP) Systems
- Purchasing/Receiving Safe Foods
- Storing Food Safely
- Keeping Food Safe During Preparation and Service
- Sanitary Facilities & Equipment
- Cleaning & Sanitizing
- Integrated Pest Management
- Regulatory Agencies & Inspection

**To REGISTER: (DEADLINE TO REGISTER – JULY 16TH, 2010)
NO EXCEPTIONS!**

Complete one registration form for each person who will attend the course. A participant must attend the two days back-to-back as listed. **Payment must accompany the registration form to guarantee a seat and course materials.** Seating is limited. Registrations are processed in order received. No walk-in registration will be accepted. Substitutions can be made with prior notice. **Cancellations have a \$50 non-refundable fee.**

***Course fee: \$140.00 Late fee: \$170.00**

Includes course book, supplies, educational materials, exam, instruction, & refreshment breaks.

***Re-test fee: \$60.00**

(Must show proof of taking class.)