

## Registration Information

### How to Register

Fill out the Registration Form, enclose payment and mail to the address on the form.

### Price

The cost of this seminar is **\$90** per participant. Cost covers the course book, materials and exam. Refreshments are included.

### Seminar Location

This seminar will be held at the Iredell County Agricultural Resources Center located at 444 Bristol Drive in Statesville. From I-40 take Exit 148, east on US 64 & 90 to second traffic light, right onto Bristol Drive and go .3 miles to building on right. From I-77 take Exit 49-A, west on Garner Bagnal Blvd., travel 4.3 miles to traffic light and left onto Bristol Drive. From downtown Statesville take Front Street west to intersection with Garner Bagnal Blvd., continue across Garner Bagnal Blvd. onto Bristol Drive.

### Payments, Cancellations and Refunds

Full payment is due at the time of registration. Deadline to register is November 25, 2009 or until filled. Space is limited to 35. **No refunds will be made for cancellations**, but substitutions may be made in advance of the first day of class by the registrant.

### Time

December 8<sup>th</sup> & December 10<sup>th</sup>. Sessions begin at 8:30 a.m. and conclude at 5:00 p.m. The exam will be given on December 11, 2009. The exam may require additional time on December 11<sup>th</sup>. Please plan accordingly.

### For More Information Contact

Ann Simmons at (704) 873-0507  
[Ann\\_Simmons@ncsu.edu](mailto:Ann_Simmons@ncsu.edu)

### North Carolina Cooperative Extension

Iredell County Center  
P. O. Box 311  
Statesville, North Carolina 28687-0311



## Serving Safe Food Certification Course

**December 8<sup>th</sup> & 10<sup>th</sup>  
8:30 a.m. until 5:00 p.m.**

**Exam: December 11<sup>th</sup>  
8:30 a.m. - 10:30 a.m.**

(Exam may require additional time on December 11th)

### Who Should Attend:

- All Foodservice Managers
- Owners/Operators
- Food and Beverage Directors
- Club Managers
- Catering Directors
- Regional/District Managers
- Chefs/Kitchen Managers
- Dietary Managers/Registered Dieticians

### Co-sponsored by



**Iredell County Center  
and  
Iredell County Environmental Health**

Serving Safe Food sets the standard in food safety learning. It is designed as an on-site detailed course, including textbooks, materials to help managers educate front-line employees, materials for employees to learn and review of food safety essentials, and excellent sources for general reference.

### **SERVSAFE Serving Safe Food Certification Course (a 16-hour course)**

This seminar teaches participants how to implement cost effective and pro-active food safety practices in any operation. In this course, participants are trained and tested for certification through the *ServSafe Essentials* book.

Participants will learn about:

- Potentially hazardous foods and safe food handling practices
- Hazard Analysis Critical Control Point (HACCP) system of food safety
- Setting up standards and procedures for proper receiving, storage, cleaning and sanitizing.

Exam certification of a manager or other employee responsible for operation and employed full time in a particular establishment may qualify the food service establishment for 2 points on the inspection grade.

Foodservice employees who participate in this 16-hour course will receive in-depth training in all areas of food safety. The course will cover the latest information in food safety, including personal hygiene; how to use food thermometers and keep temperature logs; how to safely prepare, store, cook, hold, cool, reheat and serve food; and methods of cleaning and sanitizing.

Foodservice establishments that participate in this course will receive numerous benefits. Good food safety practices provide a proactive defense against the costs (e.g., legal fees, insurance, lost wages, medical claims) of a food-borne illness outbreak. Foodservice operations can increase the quality of their food and improve profitability by reducing food waste and safely storing and transporting food.

Today, the public is very concerned about food safety issues. Eating out has become popular, with almost 50 percent of the food dollars being spent away from home.

#### **About the Instructors:**

- **Glennie Daniels, Margo Mosley and Ann Simmons** Extension Agents, Family and Consumer Sciences, North Carolina Cooperative Extension -- ServSafe Course and Trainer Certification from the Educational Foundation of the National Restaurant Association.
- **Ken Vaughn**, County Extension Director, North Carolina Cooperative Extension-- Integrated Pest Management
- **Environmental Health Specialists**, Environmental Health Department, Iredell County

### **Registration Form**

Please register me for the ServSafe Course  
December 8<sup>th</sup> and 10<sup>th</sup>, 2009  
Exam on December 11<sup>th</sup>

Name \_\_\_\_\_

Title \_\_\_\_\_

Name \_\_\_\_\_

Title \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address \_\_\_\_\_

Phone: \_\_\_\_\_

- Exams only** are available in **English, Spanish, Korean, Chinese, French Canadian, Japanese and Large Print.** Please circle which translation you will need.
- Check here if you are recertifying as an instructor, because you will need to take the instructor version of the exam.
- The ServSafe manual is available in **English, Spanish, and Chinese.** Please circle which translation you will need.
- Enclosed is \$90 per participant.

Please make check payable to:  
**Iredell County Cooperative Extension**

Mail to:

ServSafe

NC Cooperative Extension

PO Box 311

Statesville, NC 28687-0311

Deadline: November 25, 2009