SERVSAFE Certification Training

Participants are trained and tested for certification through the *ServSafe Manager* 7th edition book. The class is taught in English and materials are written on an 8th grade reading level.

This course will cover the latest information in food safety, including personal hygiene; how to use food thermometers, and keep temperature logs; how to prepare, store, cook, hold, cool, reheat, and serve food safely; and methods of cleaning and sanitizing.

Compliance with New food Safety Rules

North Carolina's adoption of the Federal Food Code requires the presence of a "person-in-Charge" with food safety knowledge and active managerial control. ServSafe certification will help establishments meet this requirement.

Instructor

Toi Degree, Extension Agent, Family & Consumer Education- Rowan County Center, North Carolina Cooperative Extension, Certified ServSafe Course Instructor and Exam Proctor by the Education Foundation of the National Restaurant Association.

First time certification

We offer a two-day class for those who have never been certified. After your payment is received, you can pick up your book and study materials so that you may being begin reviewing before the start of class begins.

Independent Study Option

If you are confident in your ability to study on your own, you may purchase a book and study packet. If you choose this option, it is your responsibility to make sure you have time to study. You are welcome to participate in the review session and take your exam with the class. You still have the option of attending the full class if you change your mind. After your payment is received, you may pick up your book and study packet.

Recertification or Retest

For those who do not need the full class, but need to recertify, the review session is strongly recommend before taking the exam; as for persons who have previously took the exam; but did not pass. You may request a study packet if it is needed. The review sessions will be held on the third day of class just before the exam. If you plan to take the exam on the third day of class, arrive by 9:30 a.m. to participate in the review before the exam. If you do not wish to participate in the review session, check in by 10:00 a.m.

Training Location -

North Carolina Cooperative Extension Rowan County Center Auditorium 2727 Old Concord Road Salisbury, NC 28146

Managers and Owners

Please have the employees you register review the information in the brochure before they attend the class. In addition to the work number, please provide a reliable telephone number where we can call the participant prior to class if needed.

First -Time Certifying Exams are available in English, Spanish, Korean, Chinese, French, Canadian, Japanese, and Large **Print.** Please circle the translation you will need. ☐ The ServSafe 7th edition manual is currently available in English and Spanish. Please circle the translation you will need. ☐ Enclosed is \$100.00 Recertification or retest (Book not included) \Box Check here if you are only taking the exam. The fee is \$50.00 and only includes and answer sheet. If a book is need, please enclose \$100.00. ☐ <u>Exams</u> are available in English, Spanish, Korean, Chinese, French, Canadian, Japanese, and Large Print. Please circle the translation you will need. ☐ Study packet requested Spanish (Circle one) English ☐ Enclosed is \$50.00 Please print information legibly- copy as needed **Registration Deadline:** Name _____ Title _____ Company _____ Mailing Address Email _____ Phone: Work _____ Home/Cell _____

Make checks payable to Cooperative Extension and mail to:

Amount enclosed \$ _____

North Carolina Cooperative Extension Rowan County, CES 2727 -A Old Concord Road Salisbury, NC 28146

How to Register

Complete the Registration form and enclose your payment. Mail to the address on the form. This form may be duplicated and shared as needed.

Payments, Cancellations, and Refunds

Full payment is due at the time of registration. The deadline to register is July 19th or until filled. Space is limited to 25. Calling the office to state your intentions to participate does not guarantee you a seat. Participants are enrolled as payments are received. Payments must be received by July 19th. If the class is full upon registering you will be notified and added to the wait list for the next class. No refunds will be made for cancellations, but substitutions may be made prior to the first day of class by contacting me.

Lunch

You will be given at least 45 minutes for lunch each day. There are several quick-service restaurants within a 5 -minute drive. If you choose, you may bring a bag lunch. Drinks will be provided both days.

You MUST provide a **Driver's License** or another **Government issued Photo ID** to sit for the exam.

Study Time

This is a fast-paced class that covers a lot to material in a short time. You are strongly encouraged to schedule study time to read, study, and review on your own before you take the exam! North Carolina Cooperative Extension

Rowan County Center 2727-A Old Concord Road

Salisbury, NC 28146

ServSafe
National Restaurant Association

ServSafe Safe Food Certification Course

Wednesday, August II & 18, 9:00 a.m. – 4:00 p.m.

And

Wednesday, August 25 8:30 a.m.– 1:00 p.m.

Sponsored by



Rowan County Center Family & Consumer Sciences

NC State University and N.C. A&T State University commit themselves to positive action to secure equal opportunity and prohibit discrimination and harassment regardless of age, color, disability, family and marital status, genetic information, national origin, political beliefs, race, religion, sex (including pregnancy), gender identity, sexual orientation, and veteran status. NC State, N.C. A&T, U.S. Department of Agriculture, and local governments cooperating. Accommodation requests related to a disability should be made at least three weeks prior to the event to Toi Degree, 704-216-8970 or toi_degree@ncsu.edu.