SERVSAFE® FOOD SAFETY MANAGEMENT TRAINING

September 2012 @ Mitchell County Extension Center, 10 S. Mitchell Ave., Bakersville, NC 28705
- Monday the 10th, 9 to 5
- Monday the 17th, 9 to 5
- Monday the 24th, 9 to Noon: Testing

The ServSafe program helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers these concepts:
- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations
- And more . . .

Earn nationally accredited food safety certification from the National Restaurant Association.

To register call:
Mitchell County Cooperative Extension: 828 688-4811
Yancey County Cooperative Extension: 828 682-6186

$80 includes cost of book, exam, and exam sheet
Space Limited to 20