

ServSafe®: A Two-Day Course

2016 Calendar Dates

9:00 a.m. to 5:00 p.m. both days

- January 25 through January 26
- March 14 through March 15
- May 16 through May 17
- July 18 through July 19
- September 19 through September 20
- November 14 through November 15

The ServSafe® Course Will Include:

- Food microbiology
- Sanitary food handling and storage
- Personal health hygiene and housekeeping
- HACCP food safety program
- Pest control and safety procedures
- Certification examination to be given on the last day of the workshop

ServSafe® Course Will Help you:

- Protect your customers from food-borne illness and improve food quality
- Reduce liability risks
- Build customer confidence and maintain patronage
- Improve profitability and give your business a competitive edge

Note: After we receive payment you will receive a reminder via postal post or email; this will serve as your receipt. This workshop is a fast-paced overview of the textbook. Reading the book prior to the workshop will give you the best chance for success on the exam. To obtain your textbook before the class, please call 402-444-7804 to arrange a time for pickup.



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Can't attend one of these course dates?

Call the Extension Office at 402-444-7804 for additional courses, training or testing availability.

-OR-

Go to ServingItSafe.unl.edu

NE Extension in Douglas-Sarpy County
Central Office
8015 West Center Road
Omaha, NE 68124-3175

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REQUESTED



A Food Safety Training and
Certification Program from the
National Restaurant Association
Educational Foundation

2016
Calendar Year

Presented By:

- Nebraska Extension in Douglas-Sarpy Counties
- Douglas County Health Department

Nebraska Extension in
Douglas-Sarpy Counties
8015 West Center Road
Omaha, NE 68124-3175
(402) 444-7804
ServingItSafe.unl.edu



APPLIED FOODSERVICE SANITATION COURSE



Registration Form 2016

Please complete the following registration form and mail it with the registration fee to:

Douglas-Sarpy County Extension
Attn: Nancy Urbanec
8015 West Center Road

	Price
<input type="checkbox"/> January 25 and 26 Manager ServSafe Class	\$155.00
<input type="checkbox"/> March 14 and 15 Manager ServSafe Class	\$155.00
<input type="checkbox"/> May 16 and 17 Manager ServSafe Class	\$155.00
<input type="checkbox"/> July 18 and 19 Manager ServSafe Class	\$155.00
<input type="checkbox"/> September 19 and 20 Manager ServSafe Class	\$155.00
<input type="checkbox"/> November 14 and 15 Manager ServSafe Class	\$155.00
Total: _____	

Name(s) _____

Address _____

Business Name _____

Email _____

Phone _____

Registrations are not accepted at the door.

Cancellation of class attendance is required 48 hours prior to the start of the training. Registration payment may be deferred to the next class only.

Make check payable to:
University of Nebraska-Lincoln
-OR-
Register with credit card online at
ServingItSafe.unl.edu



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ServSafe® Food Safety Training Program

What is ServSafe®?

ServSafe® is the food service industry's premier food safety training and certification course. It is recognized by more federal, state and local health jurisdictions than any other food safety training program in the United States.

Who should attend?

The ServSafe® course is recommended for all types of foodservice managers, both commercial and non-commercial.

- Restaurant Managers
- Nursing Home Foodservice Managers
- School Foodservice Managers
- Childcare Foodservice Managers
- Senior Citizen Foodservice Managers
- Hotel/Motel Foodservice Managers
- Educators Involved with Foodservice

Why attend?

This is a great opportunity to obtain your National Certification and update your skills in food-borne illness prevention. ServSafe® certification demonstrates to your customers that you are committed to ensuring their health and serving safe food.

Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln cooperating with the Counties and the United States Department of Agriculture.

University of Nebraska-Lincoln Extension educational programs abide with the nondiscrimination policies of the University of Nebraska-Lincoln and the United States Department of Agriculture.

We assure reasonable accommodation under the Americans with Disabilities Act; contact the extension office at 402-444-7804 (at least 3 days prior to the program) for information.

Where and When?

- Douglas-Sarpy Extension central office, 8015 West Center Road, Omaha NE 68124

2016 Calendar Dates

- Monday, *January 25* through Tuesday, *January 26*, from 9 a.m. to 5 p.m. each day.
- Monday, *March 14* through Tuesday, *March 15*, from 9 a.m. to 5 p.m. each day.
- Monday, *May 16* through Tuesday, *May 17*, from 9 a.m. to 5 p.m. each day.
- Monday, *July 18* through Tuesday, *July 19*, from 9 a.m. to 5 p.m. each day.
- Monday, *September 19* through Tuesday, *September 20*, from 9 a.m. to 5 p.m. each day.
- Monday, *November 14* through Tuesday, *November 15*, from 9 a.m. to 5 p.m. each day.

Instructors:

- **Cindy Brison, M.S., R.D.**, Nebraska Extension Educator, Douglas-Sarpy Counties.
- **Jonathan Larson, PhD.**, Nebraska Extension Educator, Douglas-Sarpy Counties.
- **Nancy Urbanec**, Nebraska Extension Associate, Douglas-Sarpy Counties.
- **Robin Wright**, Environmental Health Specialist II, Douglas County Health Department.

This course has been approved for 8-10 hours of continuing education for dietitians, diet technicians and dietary managers.