

ServSafe Training

ServSafe training programs have been recognized and accepted by more federal, state and local jurisdictions than any other food safety education and training program for nearly 40 years.

ServSafe was developed by the National Restaurant Association, and is a respected training and education program throughout the State of Michigan.

The Michigan Food law requires all food service establishments to have at least one manager certified in food safety. Managers with the ServSafe Food Protection Manager Certification meet this requirement.

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Foodborne Illness & Education

The Center for Disease Control and Prevention (CDC) estimates that 1 in 6 Americans (48 million people) become ill every year from a foodborne illness. Of those ill, 128,000 are hospitalized and 3,000 die. A monetary cost is also associated with foodborne illness due to lost income from being sick and medical bills. An upside to foodborne illness is that is completely preventable. Through education of food service employees and active oversight by food service managers, illness caused by improperly handling food can be prevented. ServSafe helps achieve this by educating food service employees on safe food handling practices and provides the skills to properly oversee food processes within a food facility. This education and skill building will not only protect the public from a foodborne illness but also protects the food facility from the damage that a foodborne illness outbreak can cause to their business.



Food Safety Training

for
Food Service
Establishments

January-December
2017



MICHIGAN STATE UNIVERSITY | Extension

Training to Meet Your Needs!

The ServSafe course helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers:

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food: Purchasing, Receiving, Storing, Preparation, Food Service
- Food Safety Management Systems
- Safe Facilities & Pest Management
- Clean & Sanitizing

Manager Certification

After attending the course and passing an exam with score of 75% or above, you will receive a certificate verifying that you are a certified ServSafe Food Protection Manager.

Language Options

Our ServSafe classes are taught in English. We offer ServSafe Course exams written in English, Spanish, Chinese and Korean. Please let us know if you will be taking an exam other than English.

Class Location:

Allegan County Human Services Bldg.
Zimmerman Room
3255 122nd Avenue
Allegan, MI 49010

2017 Training Dates & Registration

16-Hour Manager Certification Course

Registration Fee: \$145

Lunch is on your own.

You must attend all 16 hours of class to take the certification exam.

<u>Date</u>		<u>Time</u>
• May 4 & 11	http://events.anr.msu.edu/16hrSSAllegan1	9:00 AM - 5:00 PM
• November 3 & 10	http://events.anr.msu.edu/16hrSSAllegan2	9:00 AM—5:00 PM

8-Hour Manager Re-Certification Course

Registration Fee: \$75

This class is designed for those who have already completed the 16-hour ServSafe Manager Certification Course in the past. You must attend all 8 hours of class to take the re-certification exam.

Lunch is on your own.

<u>Date</u>		<u>Time</u>
• February 22	http://events.anr.msu.edu/SS8hourAllegan1	9:00 AM - 5:00 PM
• August 22	http://events.anr.msu.edu/SS8hourAllegan2	9:00AM—5:00 PM

ServSafe Class Registration

ServSafe registration is done completely online! When registering online for your class, you may pay with a credit card or print a form and mail a check to Michigan State University. To register for a ServSafe course, visit the websites listed in **green** above.

Purchasing a ServSafe Course Book

A 6th edition ServSafe Manager book with answer sheet must be purchased prior to coming to class. To order the book go to <http://foodsafetytrainingsolutions.net/product-category/serve-safe-products/> and order from the first selection on the list—ServSafe Manager 6th Edition with exam sheet. Other languages are available on continuing pages. Order your book at least 2 weeks before the course to ensure you receive it in time.

**The book is also available for \$72.00 at the Allegan County MSU Extension Office
3255 122nd Avenue, Suite 103, Allegan, MI 49010**

For more information, contact Jane Hart at hartjan@anr.msu.edu or 231-724-6694. Please let Jane know that you are asking about an Allegan County ServSafe class.