

Serving Safe Food Registration Form

Name: _____ Home Phone: _____

Mailing Address: _____

Business/Organization: _____ Work Phone: _____

Mailing Address: _____

Your Title: _____

Have you had prior classes in food safety? Yes ___ No ___ Do you have food allergies? Yes ___ No ___
If so, what? _____

Is this your first ServSafe Course? Yes ___ No ___ Are you a vegetarian? Yes ___ No ___

Are you getting recertified in ServSafe? Yes ___ No ___ Special dietary needs? _____

Registration Information

Registration Fee:

\$95.00 – No Personal Checks
(covers cost of book, test, supplies).

Registration:

Begins Tuesday, April 19th, 2016 until class is filled.

To Register:

All Participants Must Register in Person at the North Carolina Cooperative Extension, Ashe County Center (134 Government Circle, Suite 202 – 2nd floor in the Agricultural Service Center). Bring registration portion of this brochure and payment with you. You will receive the textbook when you register.

Exam Only:

\$60.00 Due at Registration (no personal checks).
(This opportunity AFTER you have taken the online course.)

Payment:

Cash or Business Checks Only. No personal checks. Make checks payable to North Carolina Cooperative Extension, Ashe County Center.

No refunds will be given for this class or proctored exams. Class substitutions are allowed. Registration is on a first come first serve basis. We recommend that you begin reading and becoming familiar with chapters before the class begins! The Agricultural Service Center is a smoke free facility.

For special accommodations please contact Cooperative Extension at (336) 846-5850.

In order to provide special accommodations we must be notified at least two weeks prior to the event. North Carolina State University and North Carolina A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, or disability. In addition, the two Universities welcome all persons without regard to sexual orientation.



North Carolina Cooperative Extension, Ashe County Center
FAMILY & CONSUMER SCIENCES &
APPALACHIAN DISTRICT HEALTH DEPARTMENT

Serving Safe Food

A practical approach to food safety
for commercial food operators.

May 2, 3, & 4, 2016

Agriculture Service Center

**Class Size
Limited
To 25**

Contact Information:

Carolyn Shepherd - (336) 846-5850
Cooperative Extension, Ashe Center

Melanie Pollard - (336) 246-3356
Appalachian District Health Department

Schedule May 2, 3, & 4, 2016

Monday, May 2, 2016

8:30 a.m. – 4:30 p.m.

Lunch will be provided on this day

Tuesday, May 3, 2016

8:30 a.m. – 4:30 p.m.

Lunch will be provided on this day

Wednesday, May 4, 2016

8:30 a.m. – Until

Review and Certification Exam

Location

Agriculture Service Center Conference Room

134 Government Circle, Jefferson,

North Carolina

Sponsored by

North Carolina Cooperative Extension,

Family & Consumer Sciences,

Ashe County Center &

Appalachian District Health Department

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Serving Safe Food..

is a nationally recognized Food Safety Certification Course developed by the Education Foundation of the National Restaurant Association. This is a comprehensive program designed for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child care facilities and other commercial food-handling establishments.

As of January 1, 2014 state regulations require every food service facility to provide at least one person in charge who has been certified by an approved food safety course. Please note that a certified person in charge must be on duty on all days and at all hours of operation. Failure to meet this new requirement will result in 2 points being deducted from the inspection score. Therefore, facilities may have to certify more than one person in charge depending on their operation.



Did You Know?

The National Restaurant Association figures show that one outbreak of foodborne illness can cost your operation more than \$85,000.00. Cases involving death and serious injury can cost much more, and cause a food service business to close.

You and your staff are our partners in protecting the public's health through serving safe food.

On-Line Classes



Serving Safe Food Online Courses are now available. Participants who wish to participate in the online course may take the exam only on May 4th. Please arrive at the Agricultural Service Center Conference Room by 8:30 a.m. on Wednesday, May 4th. The fee is \$60.00 and is considered a "protected only" opportunity. If you plan to take the exam at this time, you must pre-register at the Extension Office and pay the fee between Tuesday, April 19th and Friday, April 29th (or until class is full) and complete the registration form. **Please bring documentation that shows you have been enrolled and completed the on-line ServSafe Course.** Space is limited for those wishing to test only and will be first come first serve. Additional information about the online course may be found at: <https://www.servsafe.com/home>.