

What is NC Safe Plates?

NC Safe Plates is a food safety certification course developed by North Carolina State University. NC establishments must have at least one supervisor certified as a food protection manager through an American National Standards Institute (ANSI)-accredited program or face a two-point violation from the health department. NC Safe Plates has the same ANSI certification as ServSafe.



Who should attend?

This is a comprehensive program for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child-care facilities and other food handling establishments.

When:

Monday - Thursday
September 19, 20, 21 2016
9:00am – 1:00pm

EXAM

September 22, 2016
9:00am – 11:30am

Where:

Agricultural Conference Center
252 Poplar Grove Rd.
Boone, NC

Registration Fee:

\$120.00

*Registration includes book, exam, certificate
& refreshments*

Registration Deadline:

Thursday, September 8th, 2016

Class will be filled on a first-come, first
serve basis.

Course Instructor:

Margie Mansure, Registered
Dietitian/Nutritionist and NC
Cooperative Extension Agent

Guest Speaker:

Monica McKinney, Registered
Environmental Health Specialist,
Appalachian District Health Department

Tentative Schedule

Day 1

Introduction
Approved Suppliers
Pest Control
Storage
Cooking Temperature

Day 2

Cooling
Personal Hygiene
Cross Contamination
Sanitary Facility Design
Handwashing

Day 3

Allergens
Communication
Review for Exam

Day 4

Certification Exam



Please send this part in to register

Registration Form

Deadline to register:
Thursday, September 8th

September 19, 20, 21- 9:00am – 1:00pm
September 22- Exam 9:00am – 11:30am

Name: _____

Business: _____

Title: _____

Address: _____

City: _____ Zip _____

Phone: _____

Email: _____

Payment

Enclosed is \$120 per participant.
Please make check payable to:
Watauga NCCES

Drop by or mail to:
Safe Plates

North Carolina Cooperative Extension
971 West King St.
Boone, NC 28607



Questions?

NC Cooperative Extension
Margie Mansure or Kirsten Dillman
828-264-3061
Margie_mansure@ncsu.edu
Kirsten_dillman@ncsu.edu



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, veteran status or disability. In addition, the two Universities welcome all persons without regard to sexual orientation.



A Food Safety Certification Course for Food Service Managers and Supervisors

September 19, 20, 21, 22- 2016

9:00am – 1:00pm

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Boone, NC