

## 2018 SERVS SAFE CLASS SCHEDULE

### LEVEL II

## ServSafe Manager's

### LEVEL II

## CERTIFICATION

Food Service Managers and Food Handlers at restaurants; convenience stores; grocery stores; school food service workers; and civic groups who prepare food for sale and consumptions.

This course meets the standards as set by the Ohio Department of Health as Level II Certification in Food Protection Manager Certification (Ohio Revised Code 3701-21-25).

For More Information please contact

THE ASHTABULA COUNTY  
HEALTH DEPARTMENT  
12 West Jefferson Street  
Jefferson, OH 44047

(440) 576-6010 x3  
FAX (440) 576-5527



Ashtabula County Health Department

12 West Jefferson St.

Jefferson, Ohio 44047

FAX-440-576-5527

Phone 440-576-6010 option 3

[achd@ashtabulacountyhealth.com](mailto:achd@ashtabulacountyhealth.com)

**\*\*SERVS SAFE CLASS LEVEL II WILL BE HELD THREE DAYS THIS YEAR 2018\*\***

**TWO DAYS OF CLASS TIME 8:30am-4:30pm  
ONE DAY FOR THE EXAM 8:30am-11:30am**

**MARCH 13 & 14, 2018**

**MARCH 20, 2018...EXAM**

**JUNE 6, 7 2018**

**JUNE 12, 2018...EXAM**

**OCTOBER 23, 24 2018**

**OCTOBER 30, 2018...EXAM**

## Who Should Attend?

### REGISTERING FOR THE LEVEL II SERVS SAFE CLASS

Registering for the ServSafe Level II Class is on a first come first serve registration

- All registration fees must be paid first
- Cost is \$200 per person
- Limited Class of 32
- Payments accepted cash, or local check
- No Credit Cards
- Any questions please call the Ashtabula County Health Department

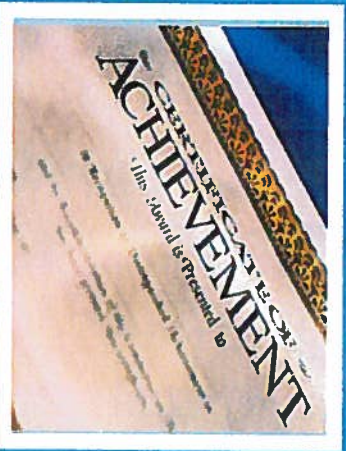


# What is ServSafe?

ServSafe® has become the industry standard in food-safety training and is accepted in almost all United States jurisdictions that require employee certification.

The ServSafe® program provides accurate, up-to-date information for all levels of employees on handling of food, from receiving and storing to preparing and serving.

This course is designed to provide Food Service Managers with updated principles of safe food handling. The principles learned in this course can easily be applied and practiced by all food service workers. Upon successful completion of the course and exam, participants receive a Certificate of Completion from ServSafe® and a Certification in Food Protection from the Ohio Department of Health.



## Session Topics

### Day One

- Providing Safe Food
- The Microworld
- Contamination & Food Allergens
- The Safe Food Handler
- The Flow of Food: An Introduction
- The Flow of Food: Purchasing, Receiving and Storage

### Day Two

- The Flow of Food: Preparation
- The Flow of Food: Service
- Food Safety Management Systems
- Sanitary Facilities & Equipment
- Cleaning and Sanitizing
- Integrated Pest Management
- Food Safety Regulations & Standards
- Employee Food Safety Training

### Day Three

- ServSafe Exam
- 8:30 AM-11:30 AM

Registration includes course instruction, materials and exam.

Lunch will be on your own.

All classes will be held at:

The Ashtabula County Health Department  
(In Basement)

12 West Jefferson Street  
Jefferson, OH 44047

8:30 a.m. to 4:30 p.m.

## Class Registration

Name \_\_\_\_\_

Company \_\_\_\_\_

Address where the certificate will be mailed

\_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

REGISTRATION FEE IS \$200

- Please make check payable to:

Ashtabula County Health Department

NO REFUNDS.

### Level II

#### Class Schedule for 2018

- March 13, 14, & 20<sup>th</sup> 2018
- June 6, 7, & 12<sup>th</sup> 2018
- October 23, 24 & 30<sup>th</sup> 2018

Food Safety is Everyone's Business