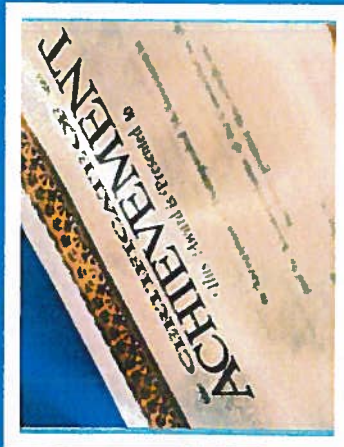


What is ServSafe?

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.



Class Times 8:30 a.m. to 4:30 p.m.
Exam Day 8:30 a.m. to 12 p.m.

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 _____

Phone _____

Email _____

REGISTRATION FEE IS \$200

- Please make check payable to:

Ashtabula County Health Department

NO REFUNDS.

Select the class you would like to attend

- March 25, 26, & April 2, 2019
- July 22, 23 and July 30, 2019
- October 21, 22 & 29th 2019

Food Safety is Everyone's Business

Who Should Attend?

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

REGISTERING FOR THE LEVEL II SERVSAFE 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

Phone **440-576-6010**
achd@ashtabulacountyhealth.com

2019 SERVSAFE CLASS SCHEDULE LEVEL II



Ashtabula County Health Department
12 West Jefferson St.
Jefferson, Ohio 44047
FAX-440-576-5527

Phone 440-576-6010 option 3
achd@ashtabulacountyhealth.com

2019 Class Schedule

March 25th & March 26th
Exam April 2nd

July 22nd & 23rd
Exam July 30th

October 21st & 22nd
Exam 29th

The class days are Monday and Tuesday
With the Exam the following Tuesday.

Class Time 8:30 a.m. to 4:30 p.m.
Exam Day 8:30 a. m. to 12 p.m.

2019

ServSafe Manager's LEVEL II CERTIFICATION

