ServSafe training will provide knowledge every food service professional must know about food hazards and proper food handling practices in order to keep food safe in an establishment.

Other Training Options:
If you do not require your employees to be certified, but want them to have further food sanitation and safety education, consider these options:

- **ServSafe Non-Certified—$75/person**
  Participants receive 7 hours of course instruction. They receive no book or exam.

- **SafeFood—$35/person**
  This 2 hour program is based on ServSafe and is designed to educate all food handlers on food safety basics. Sessions are individually scheduled by contacting Jill Weber at (319) 230-1730 or jrweber@iastate.edu. A minimum of 10 people are needed to hold a session. Businesses can combine staff to meet the minimum attendance requirements.

To locate other training dates and locations throughout the state, go to www.extension.iastate.edu/foodsafety. If you want to study ahead of time, you can pick up the ServSafe Manager Manual prior to your scheduled class.

**Black Hawk County**

3420 University Ave., Suite B
Waterloo, Iowa 50701
(319)-234-6811

All Classes are 8:30 - 5:30pm

- Wednesday, May 13, 2015
- Wednesday, June 24, 2015
- Tuesday, August 25, 2015
- Thursday, October 22, 2015
- Thursday, December 3, 2015

**Chickasaw County**

204 E. Main St., New Hampton, Iowa
(319)-234-6811

- Tuesday, July 12, 2015

**Winneshiek County**

Iowa’s Dairy Center, 1527 Hwy 150 S., Calmar, IA
(319)-234-6811

- Tuesday, June 16, 2015
- Wednesday, September 23, 2015

**Fayette County**

Fayette County Extension, 218 S. Main St.,
Fayette, Iowa
(319)-234-6811

- Tuesday, May 19, 2015
- Thursday, November 12, 2015

... and justice for all

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AGENDA
Welcome and Overview of the Day
Providing Safe Food
Foodborne Illnesses
How Food Borne Illnesses Occur
Keeping Food Safe
Forms of Contamination
Responding to an Outbreak
Food Allergens
The Safe Food Handler
The Flow of Food: An Introduction
LUNCH (On Your Own)
The Flow of Food: Purchasing, Receiving and Storage
Preparation and Service
Food Safety Management Systems
Safe Facilities and Pest Management
Cleaning and Sanitizing
Take Certification Exam—Photo ID required.

DESCRIPTION
Created by the industry for the industry, the ServSafe® food safety training program is one of the industry’s strongest educational programs administered by the National Restaurant Association Educational Foundation. Iowa State University Extension and Outreach is offering special training to help you meet the industry standards and your obligation to consumers. ServSafe is recognized by more federal, state and local health jurisdictions than any other food safety training program in the United States.

REGISTRATION INFORMATION
The $150 registration fee ($100 for current Iowa Restaurant Association Members with membership verified at time of registration) will cover:

- 8 hours of training
- ServSafe® Manager 6th Edition Book
- Exam and Certification

All participants must purchase the ServSafe®Manager Book and successfully pass the exam in order to be certified by the NRAEF. A 75% or higher score is required. Certification is valid for five years.

The fees for service will be used to offset direct expenses and to support the Human Sciences County Extension Program.

REGISTRATION FORM (Please Print)

Name ____________________________________________

Address __________________________________________

City, State, Zip ___________________________________

Phone ____________________________________________

Restaurant / Organization / School

Class Date you wish to register for:

Make checks payable to:
Black Hawk County Extension

☐ $150 (non-Iowa Restaurant Association Members)
☐ $100 (Iowa Restaurant Association Members)

Send registration & check to:
Black Hawk County Extension
Attn: ServSafe Training
3420 University Avenue, Suite B
Waterloo, IA 50701
Fax: 319-234-5581 Ph: 319-234-6811

Please include an additional $5.00 per book if you would like your book mailed to you. This is strongly encouraged to allow time to familiarize yourself with course materials. Books may also be picked up at the Black Hawk County Extension offices.

www.extension.iastate.edu/blackhawk

REGISTRATION DEADLINE is one week prior to date of program as class size is limited

CERTIFIED SERVSAFE® INSTRUCTOR

Jill Weber has been a ServSafe instructor since 2002 and has provided training to over 1000 people. She has thirty years of experience as a Human Sciences Specialist in Nutrition and Health for Iowa State University Extension & Outreach, supervises the EFNEP and FNP Programs (Expanded Food and Nutrition Education Program) in Black Hawk and Floyd counties, and currently serves a 12-county region in NorthEast Iowa. Jill graduated from Iowa State University with a BS degree in Home Economics Education and a Masters degree in Education.

Jill Weber
Human Sciences Specialist, Nutrition and Health
jrweber@iastate.edu | (319)-240-1730
www.extension.iastate.edu/humansciences/