Training Option

If you do not require your employees to be certified, but want them to have further food sanitation and safety education, consider this option:

- **SafeFood**—$35/person
  This 2 hour program is based on ServSafe® and designed to educate all food handlers about food safety basics. Sessions are individually scheduled by contacting Jill Weber at 319-234-6811 or jweber@iastate.edu. A minimum of 10 people is 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.

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**At Black Hawk County**

Black Hawk County Extension and Outreach, 3420 University Ave, Waterloo, IA 50701

Monday Jan 27, 2020
Monday Feb 17, 2020
Monday March 30, 2020
Monday April 20, 2020
Monday June 8, 2020
Monday July 9, 2020
Monday Aug 10, 2020
Monday Sept 21, 2020
Monday Nov 9, 2020
Thursday Dec 10, 2020

**At Winneshiek County**

Iowa’s Dairy Center, 1527 Hwy 150S, Calmar, IA 52132

Monday May 18, 2020
Monday July 20, 2020

**At Fayette County**

Fayette County Extension, 218 S Main, Fayette, IA 52142
Monday October 19, 2020

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ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation, and used under license by National Restaurant Association Solutions, LLC.

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

Iowa State University Extension and Outreach does not discriminate on the basis of age, disability, ethnicity, gender identity, genetic information, marital status, national origin, pregnancy, race, religion, sex, sexual orientation, socioeconomic status, or status as a U.S. veteran. Direct inquiries to the Diversity Officer, 515-294-1482, extdiversity@iastate.edu.

HS 30A | June 2018
Agenda

Class begins at 9 a.m. Exam will start about 4 p.m.

- 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
- The Flow of Food: Purchasing, Receiving and Storage
- Preparation and Service
- Food Safety Management Systems
- Safe Facilities and Pest Management
- Cleaning and Sanitizing
- Certification Exam

Registration

Class size is limited, register early!

Register online at: https://register.extension.iastate.edu/servsafe

or call 800-262-0015 for technical assistance

Registration deadline is 3 weeks prior to the class date.

Cost

Registration fee - $150.00

* $100 for Iowa Restaurant Association members with current membership verified at registration.

‡ Test only options starting at $50

Additional information available at:

https://register.extension.iastate.edu/servsafe

Jill Weber
Human Sciences Specialist, Nutrition & Wellness
319-234-6811, ext. 112
jrweber@iastate.edu

About the Instructor

CERTIFIED SERVSAFE® INSTRUCTOR

Jill has been teaching Serv Safe for 17 years and provided training for thousands of food service workers. She has over 35 years of experience as a Human Sciences Specialist in Nutrition and Wellness for Iowa State University Extension and Outreach. She currently serves a twelve county region in Northeast Iowa. Jill has a bachelor’s degree in Family and Consumer Science Education and a Master’s degree in Education, both from Iowa State University.

Training Description

Created by the industry for the industry, the ServSafe® food safety training program is one of the industry’s strongest educational programs. It is administered by the National Restaurant Association Educational Foundation (NRAEF). 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.

- Meets Certified Food Protection Manager (CFPM) requirements.
- All participants must successfully pass the exam in order to be certified by the NRAEF.
- A 75% or higher exam score is required for certification.
- Certification is valid for five years.
- A photo ID is required to take the certification exam.

About the Instructor

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