Upcoming Classes

Date: January 14, 2019
Creston, IA. 50801

Date: February 11, 2019
Red Oak, IA. 51566

Date: March 11, 2019
Atlantic, IA. 50022

Date: April 1, 2019
Osceola, IA.

Date: April 8, 2019
Bedford, IA.

Date: May 13, 2019
Clarinda, IA.

Date: June 3, 2019
Logan, IA.

Date: June 17, 2019
Sidney, IA.

For more information, contact:
Barb Fuller, MA, RD, LD
712-789-2449
bfuller@iastate.edu

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 Barb Fuller, at 712 789 2449 or bfuller@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.
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.**

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

About the Instructor

CERTIFIED SERVSAFE® INSTRUCTOR
Barbara Fuller, MA, RD, LD is a registered ServSafe Instructor and Proctor for ISU Extension and Outreach. She serves a 15 county area in SW Iowa. As a Nutrition and Wellness Program Specialist, she also teaches a wide variety of programs including Child Care provider nutrition training, home food preservation, and wellness programs. She is Registered Dietitian with past experiences in healthcare and public health.

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‡

* $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

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