



# ServSafe® Food Safety Certification Seminar



## Applied Food Service Sanitation:

### The Sanitation Challenge

- Identify potentially hazardous foods and common errors in food handling that are most often implicated in a foodborne illness outbreak.
- Discuss how contamination and cross-contamination of foods can occur.
- Explore the factors of personal hygiene essential for foodservice employees.

### The Flow of Food Through the Operation

- Learn the Hazard Critical Control Point (HACCP) system of food safety and methods for implementation.
- Design flow charts for potentially hazardous foods.
- Recognize the importance of the time-and-temperature principle.

### Clean and Sanitary Facilities and Equipment

- Learn methods for dealing with garbage disposal and solid waste management.
- Learn the requirements for setting up a hazardous communication program.
- Identify the conditions that encourage pests to enter, live, and multiply, and how these can be prevented.

### Accident Prevention and Crisis Management

- Learn to recognize safety hazards in your own facility.
- Identify methods of establishing a crisis management plan.
- Identify procedures to follow during and following a foodborne illness outbreak.

**Training Location:**  
 The Hospitality School  
 Herman Holloway Campus  
 1901 N. DuPont Highway  
 New Castle, DE 19720

For more information about the class, please contact Rick Carter at [rcarter@thehospitalityschool.org](mailto:rcarter@thehospitalityschool.org)

**Seminar Times: 9am – 6pm**

**Fee:** One-Day Seminar: \$125.00

Includes: Course Book, Instruction, Certification Testing, Certificate upon passing, and Lunch.

**A ServSafe certification is valid for five years and is nationally recognized.**

Those who wish to test, and have the current ServSafe Edition book with exam sheet, can do so by paying \$75.

## ServSafe

**Registration:** Please complete this form, fax to 888-822-0537, email to [rcarter@thehospitalityschool.org](mailto:rcarter@thehospitalityschool.org), or mail information to: The Hospitality School, Att: ServSafe Training, 6 Canoe Court, Newark, DE 19702. Please make all checks payable to: The Hospitality School. We do accept credit cards.

Name: \_\_\_\_\_

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

**Class Dates: 5/6/15, 6/13/15, 7/11/15, 8/8/15, 9/19/15, 10/10/15, 11/14/15, 12/5/15**

Payment & registration must be received at least 30 days before the month that you want training. This will ensure that we have adequate time to order your book, and give you enough time to read the book before your class.

**Refunds and credits will not be provided unless The Hospitality School cancels the class. We reserve the right to cancel class if enrollment is low.**