

◆ January 7, 2014 ◆ One-Day ServSafe® Class



Food safety certification is mandatory in NC. Facility operators must comply with this change by January 01, 2014.

This interactive class includes hands-on, 'fun' learning aids, the ServSafe® Manager 6th ed. book with exam answer sheet & manager certification exam.

Date Tuesday January 7, 2014 from 8am-6pm

Location Days Inn Cornelius
19901 Holiday Ln, Cornelius, NC 28031

Instructor Jamie Stamey, MS, RD, LDN, CP-FS
HealthyAndSafeFood.com

\$125.00 per person

Registration form <http://www.healthyandsafefood.com>
http://www.healthyandsafefood.com/training_services/lake_norman_chamber_servsafe

Questions? jamie.stamey@charter.net
Contact 704.576.7302



NC Department of Health And Human Services Food Safety Managers' Education Committee approval number FSMT-01:
Managers who have successfully completed this course avoid the 2 points health score deduction for a 5-year period.
<http://www.deh.enr.state.nc.us/images/food/courseapprovaltable.pdf>



ServSafe is a registered trademark of the National Restaurant Association.

◆ One-Day ServSafe® Class ◆

**Food safety certification is mandatory in NC.
Facility operators must comply with this change by January 01, 2014.**

This interactive class includes hands-on, 'fun' learning aids, the ServSafe® Manager 6th ed. book with exam answer sheet & manager certification exam. This one-day course is fast-paced and recommended especially for those who are re-certifying.

Class Date: Tuesday, January 7, 2014

**Private Group classes can be scheduled upon request for groups of 12 or more 2014 dates pending.*

Location Days Inn Cornelius Lake Norman,
19901 Holiday Ln, Cornelius, NC 28031
(Lake Norman Chamber Building)

For more information 704-576-7302 or jamie.stamey@charter.net

Class fee: \$125.00 per person

(Cost includes certification exam and ServSafe® text book. Lunch is not included.)

Mail completed form & check to: Jamie Stamey
7374 Right Angle Street
Sherrills Ford, NC 28673

PRE-REGISTER TODAY! CLASS SIZE IS LIMITED TO THE FIRST 25 PEOPLE.

Name:	
Company:	
E-mail:	
Address:	
City / State / Zip:	
Phone:	Fax:

Select language of certification exam:

English Spanish Chinese Korean

French Canadian Japanese Large Print Instructor

Class is refundable up to 14 days prior to class upon return of **unsealed books only**.
This class may be cancelled and registration refunded due to inadequate registration numbers.

HealthyAndSafeFood.com



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ServSafe® Manager 6th Edition Training Course

One-Day Agenda		
7:45 – 8:00	Sign-in	
8:00 – 8:20	Introduction & Overview of Course: Why is Food Safety Important	20 min
8:20 – 8:50	Chapter 1: Providing Safe Food	30 min
8:50 – 9:20	Chapter 2: Forms of Contamination (part 1)	30 min
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9:20 – 9:25	<i>BREAK</i>	
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9:25 – 10:05	Chapter 2: Forms of Contamination (part 2)	40 min
10:05 – 10:35	Chapter 3: The Safe Food Handler	30 min
10:35 – 10:50	Chapter 4: Flow of Food: An Introduction	15 min
10:50 – 11:15	Chapter 5: Flow of Food: Purchasing, Receiving & Storage	25 min
11:15 – 11:30	Apply your knowledge: Video Challenge	15 min
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11:30 – 12:15	<i>LUNCH (on your own)</i>	
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12:15 – 1:00	Chapter 6: Flow of Food: Preparation	45 min
1:00 – 1:20	Chapter 7: Flow of Food: Service	20 min
1:20 – 1:50	Chapter 8: Food Safety Management Systems	30 min
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1:50 – 1:55	<i>BREAK</i>	
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1:55 – 2:45	Chapter 9: Safe Facilities and Pest Management	50 min
2:45 – 3:10	Chapter 10: Cleaning and Sanitizing	25 min
3:10 – 3:55	Review for Exam	45 min
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Total Course Contact Time		7.0 hr. content
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3:55 – 4:00	<i>BREAK and Re-Seating for Exam</i>	
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4:00-6:00	Certification Exam	Two hour limit

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