

## DO YOU KNOW?

- ❑ *A safe, effective way to get rid of pests in your restaurant?*
- ❑ *The difference between food-borne infections and food-borne intoxications?*
- ❑ *How acidity, moisture, temperature and time offset the growth of bacteria?*
- ❑ *What types of utensils and containers to use to avoid metal poisoning?*
- ❑ *How to handle modified atmosphere and sous vide packaged foods?*
- ❑ *The correct endpoint temperatures to cook different meats?*
- ❑ *Which foods are potentially hazardous and could cause food-borne illness if not handled properly?*

*These are just a few of the points that you will learn during the training, which will be conducted by experts from Wake County Cooperative Extension Service, Wake County Environmental Health Division, as well as Food Safety Specialists from the North Carolina Cooperative Extension Service at NCSU. You will have the opportunity to ask these experts questions during the presentations.*

## EARN TWO POINTS ON YOUR NEXT INSPECTION!



### ServSafe A Practical Approach to Food Safety

**February 21, 2012 - 9:00am – 4:30pm**

**February 23, 2012 - 9:00am – 4:30pm**

**February 27, 2012 – 9:00am – 3:00pm**

**\*\*Must attend all sessions to complete course\*\***



**Sponsored by:**

**Wake County Environmental Services  
Cooperative Extension & Food Sanitation Section**

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## ServSafe

*A Certification Course for  
Food Service Establishments*

*National Restaurant Association figures show that an outbreak of food-borne illness can cost your operation more than \$75,000. Cases involving death and serious injury can cost much more.*

*By serving safe food, you can avoid:*

- ❑ *Legal fees*
- ❑ *Medical claims*
- ❑ *Employee's lost wages*
- ❑ *Loss of food supplies that must be discarded*
- ❑ *Bad publicity and loss of business and income*
- ❑ *Loss of income due to forced "shut-down"*

### **Certification Course**

*ServSafe is a 16-hour Food Safety Certification course developed by the Education Foundation of the National Restaurant Association.*

### **Who Should Attend?**

*This is a comprehensive program for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child care facilities, and other food handling establishments.*

## Want More Information?

### Contact:

Carol Mitchell, PhD, RD, LDN

Cooperative Extension

Phone: 919-250-1094

[csmithell@co.wake.nc.us](mailto:csmithell@co.wake.nc.us)

Frances Breedlove, RS

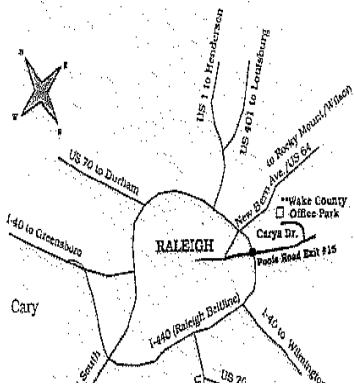
Environmental Services

Phone: 919-856-7416

[fbreedlove@co.wake.nc.us](mailto:fbreedlove@co.wake.nc.us)

<http://www.wakegov.com/foodsafety/servsafecourse.htm>

<http://www.ces.ncsu.edu/wake/healthandnutrition/ServSafe.php>



North Carolina Cooperative Extension  
North Carolina State University  
College of Agriculture & Life Sciences

# ServSafe

*A certification course for food service establishments*

## What Is It?

*A food safety certification course developed by the Education Foundation of the National Restaurant Association*

*Participants must attend all sessions to complete the course*

## Certification Exam

*Exam is available in English, Spanish, Chinese, French Canadian, Japanese and Korean*

*The course book is ONLY AVAILABLE in English, Spanish, & Chinese*

## Location? (see map)

Commons Building  
Wake County Office Park  
4011 Cary Drive  
Raleigh, NC 27610-2914

For directions – call 919-250-1103

## What's the Cost?

Registration fee of \$125.00 includes:

- *Essentials Textbook*
- *All Classroom Sessions*
- *Certificate upon passing exam issued by National Restaurant Assoc.*

# ServSafe Registration Form

Name(s) \_\_\_\_\_

Business Organization \_\_\_\_\_

Business Address \_\_\_\_\_

Title \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

Please indicate if you need the **exam or book** in a language other than English \_\_\_\_\_

**Registration Fee: \$125.00**

**\*\* Registration Deadline: February 10, 2012 \*\***

**Make Check Payable To: (no credit cards)**

**Wake County Extension  
4001-E Cary Drive  
Raleigh, NC 27610-2914  
Attn: Carol S. Mitchell**

You may copy this form for multiple registrations  
**No refunds** – Substitutions are allowed