FOOD SAFETY TRAINING
for on-site meal programs

ServSafe® Manager Course

Designed with soup kitchens, residential programs, and daycare programs in mind, this 8-hour course will prepare you for the ServSafe Food Protection Manager Certification exam. Training topics include personal hygiene, time and temperature control, preventing cross-contamination, safe food preparation, food storage and more!

The course fee is $65 and includes a training booklet, certification test and shipping fees. All training sessions are 8 a.m. to 4 p.m. and include a one hour lunch break. The certification is valid for 5 years.

Abbreviated ServSafe® Course: Food Handler Program

Designed with food preparation assistants and snack programs in mind, this abbreviated training covers five key areas: basic food safety, personal hygiene, cross-contamination and allergens, time and temperature, and cleaning and sanitation.

The course fee is $10 and includes a training booklet and certification test. All training sessions are from 10 a.m. to noon. The certification is valid for 3 years.

To find upcoming class schedule and to register, go to TRAINING REGISTRATION.

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All partner agencies must meet minimum food safety certification requirements and have at least one staff member or volunteer trained in safe food handling. Certifications must be kept current and submitted with membership applications.