



FOOD SAFETY TRAINING

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 \$100 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.

ServSafe® Food Handler for Food Banking

This training was released by Feeding America and the National Restaurant Association and is intended for food pantries. The class is 2-hours in length with a test at the end. A minimum score of 75% is needed to pass. A certificate of completion is issued and will be sent to you and placed on file. The Certificate is valid for three years.

For options to complete this training, please check our training registration.

There is a \$15 fee to cover the cost of the book. We will pay for one individual from your organization to complete the training for free. If you would like more than one person certified, your agency will need to pay \$15 for each additional individual.

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.