



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 \$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. Upcoming training dates:

Harrisburg Healthy Food Hub

Wednesday, May 20, 2026 Wednesday, August 19, 2026
Wednesday, June 24, 2026 Wednesday, October 21, 2026

Williamsport Healthy Food Hub

Thursday, May 21, 2026 Thursday, August 20, 2026
Thursday, June 25, 2026 Thursday, October 22, 2026

Registration closes 3 weeks before class begins

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 certification is valid for 3 years. The course fee is \$15 and is only available online at

<https://www.servsafe.com/ServSafe-Food-Handler>

**For more information and to register for training sessions, please visit www.centralpafoodbank.org.
Go to Agency Resources & Ordering in the header. For additional training opportunities, please contact the
Agency Services Department at 717.564.1700 (Harrisburg) or 570.321.8023 (Williamsport).**



3908 Corey Road, Harrisburg, PA 17109-5929 p: (717) 564.1700 f: (717) 561.4636
3301 Wahoo Drive, Williamsport, PA 17701-9205 p: (570) 321.8023 f: (570) 321.8024
811 Scotch Valley Road, Hollidaysburg, PA 16648-1700 p: (814) 646.5075

www.centralpafoodbank.org



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.