



# CAPE COD COOPERATIVE EXTENSION

P.O. Box 367 • Barnstable, MA 02630-0367 • TEL: (508) 375-6690 • FAX: (508) 362-4518 • www.capecodextension.org

## FOOD SAFETY: ARE YOU PROTECTED?

Nutrition Education Program

**Did You Know? Effective October 1, 2001, every food service establishment must have at least one full-time employee who is at least 18 years of age and who has passed a food safety exam which is recognized by the Dept. of Public Health.**

Cape Cod Cooperative Extension offers ServSafe courses for both first-time food safety certification and recertification. Extension is the education department for Barnstable County and works to educate the public on topics as diverse as deer ticks to recycling and much more.

The National Restaurant Association Educational Foundation's ServSafe program delivers high-quality training options. ServSafe certification is recognized by the Massachusetts Department of Public Health as meeting the food manager certification requirements of the Massachusetts Food Code. This ServSafe Food Manager Protection program, led by Food Safety and Nutrition Educator Kimberly Concra, LDN, is an effort to meet the challenge of preventing food-borne illness.

### INITIAL CERTIFICATION

MARCH 21, 28, 29  
9:00-12:30

Initial certification with the objective to:

- Increase safe food handling practices
- Gain a better understanding of HACCP principles
- Improve upon methods of purchasing, receiving, storing, preparing, and serving safe food
- Maintain a sanitary facility
- Understand the regulations and the inspection process
- Teach employees how to apply safe food handling practices

- ★ ServSafe Textbook
- ★ Reproducible training materials
- ★ Food thermometer
- ★ Examination
- ★ ServSafe certificate upon successful completion of the exam. Certificate is valid for five years.

**Please Note: You must attend all three classes to successfully complete this course.**



### RECERTIFICATION COURSE

MARCH 29  
9:00-12:30

1 ½ to 2-hour review covering:

- Time & temperature control throughout the flow of food
- Preventing cross contamination
- Practicing good personal hygiene
- Establishing cleaning and sanitizing procedures
- Practice exam
- ★ Reproducible training materials
- ★ Examination
- ★ ServSafe certificate upon successful completion of the exam. Certificate is valid for five years.

Prior to attending class, please prepare for the exam by studying from your previous ServSafe course book and class materials. A review packet with study material will be mailed prior to the class day.



**BOTH COURSES WILL BE HELD AT EASTHAM TOWN HALL, 2500 STATE HIGHWAY**

The course is subject to cancellation in the case of low enrollment. In such circumstances, the registration fee is fully refundable. If you need reasonable accommodation, please notify the office two weeks prior to the class. **Questions?** Please call Tasha Ramos @ 508-375-6697 or email [tramos@barnstablecounty.org](mailto:tramos@barnstablecounty.org).

Registration Deadline: March 12, 2012

Eastham, Spring '12

Name \_\_\_\_\_

Street \_\_\_\_\_ Town \_\_\_\_\_ Zip \_\_\_\_\_

Email \_\_\_\_\_ Contact Phone \_\_\_\_\_

Business Name \_\_\_\_\_ Business Town \_\_\_\_\_

Are you registering for: Full Course (Enclose check for \$150) \_\_\_\_\_ Recertification Only (Enclose check for \$75) \_\_\_\_\_

**Please make check payable to Barnstable County and mail to: SERVSAFE, Cape Cod Cooperative Extension, P.O. Box 367, Barnstable, MA 02630**