

Compare the Facts

1. The Industry's Standard

ServSafe training and certification is recognized by more federal, state and local jurisdictions that require food safety manager training or certification than any other program.

2. New section on active managerial control

This section focuses on how to control the most common foodborne illness risk factors as identified by the Centers for Disease Control and Prevention.

3. New sections on food security and crisis management

The ServSafe program covers today's hottest issues.

4. Updated to include all tasks that food safety managers need to know

ServSafe training covers knowledge, skills and abilities deemed most important by industry, regulatory and academic experts.

5. Exclusive tools covering how to help apply training to the operation

Includes Food Safety Checklist and Regulatory Requirements Worksheet that can easily become an operation's standard operating procedure.

6. Use of photographs, graphics and icons

Makes training easier and more effective and helps reinforce key concepts.

7. Training is easier to learn, remember and use

Food safety content is organized to be easier to teach and learn in the class time.

8. The choice of more than two million professionals

The ServSafe program is the leading food safety training program in the restaurant and foodservice industry.

9. Developed by the National Restaurant Association Educational Foundation (NRAEF)

The NRAEF created the ServSafe program to ensure that the most comprehensive and current training is available to the entire industry.

10. Proceeds from every sale are used to support industry recruitment and education initiatives

Every sale helps fund scholarships, training and other vital programs for the industry's recruitment and retention programs.



1610 S 70th Street, Suite 101
Lincoln, NE 68506



presents

ServSafe Courses



A Food
Safety
Training
Program

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Get the right training for all the right reasons.

Food safety training is a commitment, a mindset and a smart business practice for every restaurant and foodservice operation in our industry. Food safety training doesn't end, however, once a manager earns certification. That's where it begins – by implementing food safety practices on a daily basis. It is also critical that every person in an operation meets today's food safety practice demands. The ServSafe program provides the resources to help keep food safety as an essential ingredient in every meal. ServSafe training is the one commitment to food safety implementation that we should all share every day.

FAQs

Why do I need to take ServSafe?

Food safety is an obligation an operation has to itself as a part of good business practice. Food safety is also an obligation of all operators to their customers and employees.

How do I sign up?

Just contact your area ServSafe instructor by phone to set up your training date.

What do I bring?

Please ask your instructor,

How long does the training last?

Please ask your instructor for dates and time.

When am I notified of the results?

You will receive your certificate via mail within 20 working days of the exam.

Please contact your instructor for more information.



ServSafe Instructors

Beatrice - Julie Albrecht at (402) 472-3717
Columbus - Amy Peterson at (402) 747-2321
Fremont - Susan Hansen at (402) 352-3821
Grand Island - Cami Wells at (308) 385-5088
Hastings - Cami Wells at (308) 385-5088
Holt County - (402) 288-5611
Kearney - Cami Wells at (308) 385-5088
Lincoln - Beth Haas at (402) 488-3999
Nebraska City - Julie Albrecht at (402) 472-3717
Norfolk - Carol Larvick at (402) 987-2140
North Platte - Cami Wells at (308) 385-5088
Ogallala - Cami Wells at (308) 385-5088
Omaha - Cindy Brison at (402) 444-7804
O'Neill - Carol Plate at (402) 387-2213
Pierce County - (402) 329-4821
Seward - Amy Peterson at (402) 747-2321
South Sioux City - Carol Larvick at (402) 987-2140
Scottsbluff - Julie Albrecht at (402) 472-3717

IOWA - Sioux City, Woodbury County Extension
Office - (712) 276-2157

Why ServSafe?

The ServSafe food safety program provides beyond certification in the following areas:

- Teaches employees and managers basic food safety
- Helps managers and employees protect against food borne illness outbreaks
- Helps reduce liability risks
- Helps minimize insurance costs
- Enables participants to demonstrate a commitment to food safety

Most important is the obligation you have to your customers. A well-trained staff and a safe workplace contributes to an environment that builds confidence, reinforces customer loyalty, and increases your bottom line--and that, after all, is the best reason for food safety training!

CALENDAR

January

8 Lincoln
28 Lincoln
28 & 29 Omaha
29 Pierce County

February

4 Sioux City, IA
6 & 13 Columbus
12 Lincoln
20 Lincoln
26 & 27 Grand Island

March

6 Seward
11 Lincoln
24-25 Omaha
31 Kearney
31 and April 1 Scottsbluff

April

1 Sioux City, IA
1 Kearney
7 & 14 Employee Training, Omaha
7 & 9 Beatrice
8 Lincoln
8 Pierce County
8 Holt County
30 Lincoln

May

6 & 7 North Platte
12 Lincoln
12 Employee Training, Omaha
28 Lincoln

June

3 & 4 Employee training, Omaha
9 Lincoln
9 & 10 Hastings
10 Pierce County
12 Sioux City, IA
24 Lincoln

July

15 Lincoln
21-22 Omaha

August

11 Lincoln
19 Sioux City, IA
26 Lincoln

September

24 Lincoln
22 & 23 Grand Island

October

14 Lincoln
14 & 15 Kearney
22 Sioux City, IA
23 & 30 Columbus
27 Lincoln
27 & 28 Omaha
27 & 28 Scottsbluff
28 Pierce County

November

4 York
17 Lincoln
3 & 4 Nebraska City

December

15 Lincoln

ServSafe instructors listed on previous page. Please contact your area instructor for any questions.
