ServSafe Food Protection Manager Training

COURSE:
ServSafe Food Protection Manager (CFPM)

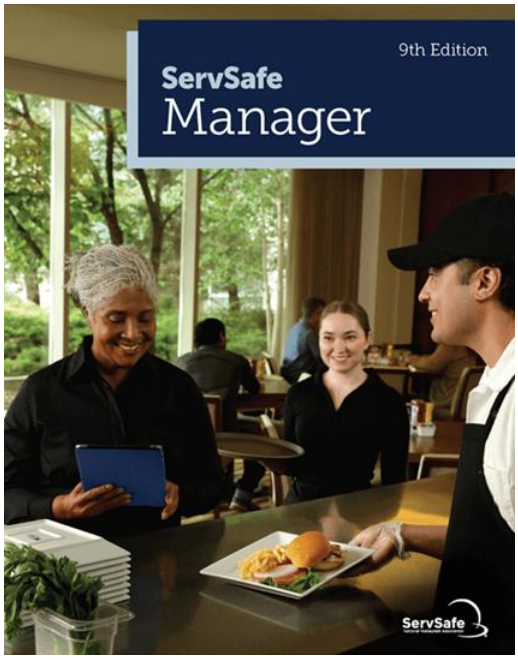
FORMAT:
8-Hours, In-Person

MATERIALS:
ServSafe Coursebook, Video and Activity based instruction

INSTRUCTOR:
Malheur County Environmental Health Specialist

ACCREDIDATION:
National Restaurant Association Educational Foundation

CERTIFICATION:
Valid 5 years upon passing



Malheur County's Environmental Health Program works to minimize instances of foodborne illness through education and regulatory inspections. Our specialists promote safe food handling practices, educate food service employees, and inspect food establishments throughout Malheur County. We collaborate closely with the food service industry as well as local, state, and federal agencies.

WHAT WILL YOU LEARN?

- Recognize the importance of food safety
- Knowledge necessary to meet state and national food safety standards
- Understanding how food becomes unsafe
- Identifying TCS (Time/Temperature Control for Safety) foods
- Recognizing risk factors for foodborne illness
- Understanding key prevention measures to keep food safe
- Industry standards for cleanliness and proper food handling/preparation

REGISTRATION FEE: **$249.99**

Includes:

- Training that prepares you for the certification exam
- Workbook, activities, and quizzes with extensive notes to use during the course and on the job site
- ServSafe® Industry Certification upon successfully passing the exam
- Lunch

We encourage you to keep and review the ServSafe® study book as not all material can be covered during class.

REGISTER TODAY!

CALL: (541) 473-5177
VISIT: https://www.malheurco.org/environmental-health/

Space is limited. Registration required.