REGISTRATION INFORMATION

What is included with my registration?

- 1-Day Course
- ANSI-CFP accredited Certified Professional Food Manager examination (CFM) - ***SERVSAFE***
- *"Food Safety: It's Our Business"* course book in English or Spanish

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID or pass port. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a $25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you choose not to get a refund and "transfer classes," you have 1 year from date of receipt to use your credit.

A $20.00 fee will be assessed on all **returned checks.**

Mail completed registration form and your check or money order to:

FPM

2253 TAMU, 118 Cater-Mattil

College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at *http://foodsafety.tamu.edu/* or contact:

Flora Williams

Brazos County FCH

979-823-0129

fewilliams@ag.tamu.edu

TEXAS A&M AGRILIFE EXTENSION

Extension Programs serve people of all ages regardless of race, color, religion, disability or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M AGRILIFE EXTENSION

FOOD MANAGER 1-DAY CERTIFICATION TRAINING

EXAM OFFERED:

SERVSAFE

Date

September 9, 2019

Time

8:30 a.m.

Place

2619 Hwy 21 W

Bryan, TX

County

Brazos

Cost

$115.00

Food Safety

it's our business

Texas A&M AgriLife Extension Service

Food Manager Certification Program will

teach managers about:

FOOD SAFETY AND SANITATION

- Foodborne illnesses/outbreaks
- Types of contamination
- Food safety hazards
- Identifying foodborne illnesses
- Personal hygiene

FOOD FLOW AND HACCP

- Hazard Analysis Critical Control Point
- Purchasing and receiving food safely
- Keeping food safe during preparation

MANAGING THE OPERATION

- Sanitary Facilities
- Pest Management
- Sanitation Regulations

How can this course help you?

- ✓ Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- ✓ Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the ***ServSafe*** certification exam-ination, you will fulfill state requirements for *Certified Food Manager* status.

Food Safety
it's our business

REGISTRATION FORM FOR 1-DAY FPM PROGRAM

FIRST AND LAST NAME

ADDRESS

CITY

ZIP CODE

TELEPHONE

ESTABLISHMENT

Please check which language of BOTH materials you would like to receive.

Course book: ☐ **English** ☐ **Spanish**

***ServSafe* Exam:** ☐ **English** ☐ **Spanish**

☐ **Chinese** ☐ **Japanese** ☐ **Korean**

☐ **French Canadian** ☐ **Large Print**

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: September 9, 2019

Training times: 8:30 a.m.-6:00 p.m.

Location: 2619 Hwy 21 W, Bryan, TX

County of training: Brazos

Instructors: Flora Williams