REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course
- ANSI-CFP Accredited Certified Professional Food Manager examination (CFM) -SERVSAFE
- "Food Safety: It's Our Business" course book in English, Spanish, or Chinese/Mandarin

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID, or passport. 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 (jprouse@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 jprouse@tamu.edu.
- If the course is canceled, a full refund will be made
- If you "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 by April 18, 2019 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:

Sally Garrett
Fayette County Extension
(979) 968-5831
Sally.garrett@ag.tamu.edu

Hannah Krebs
Washington County Extension
(979) 277-6212
hannah.krebs@ag.tamu.edu

TEXAS A&M GRILIFE EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M GRILIFE EXTENSION



FOOD MANAGER
2-DAY

CERTIFICATION
TRAINING

EXAM OFFERED:
SERVSAFE

Date

April 29 & 30, 2019

<u>Time</u>

9:00—4:30 pm

Place

Washington County
Fairgrounds—Sales
Facility.

County

Washington County

Cost

\$125.00

Registration Deadline

April 18, 2019



Texas A&M AgriLife Extension Service

teach managers about:

FOOD SAFETY AND SANITATION

Food Manager Certification Program will

- 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 <u>ServSafe</u> certification examination, you will fulfill state requirements for Certified Food Manager status.



REGISTRATION FORM FOR 2-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:
Exam:
Make your check or money order payable to:
AgriLife Extension Acct. # 230202
Total amount enclosed:
Important Information
Training dates: April 29 & 30, 2019
Training times: 9:00am—4:30pm
Location of training: Washington County Fairgrounds—Sales Facility
1305 East Blue Bell, Brenham, TX 77833
County of training: Washington County
Instructors: Sally Garrett and Hannah Krebs