Sandy Stoneman

Food Safety Extension Agent

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Serving the counties of Bland, Carroll, Grayson, Smyth, Washington & Wythe

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Serving the counties of Floyd & Montgomery

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Serving the counties of Giles & Pulaski

Kimberly Butterfield

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Serving the Roanoke Valley

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact _____ (name, office) at (phone number/TDD*) during business hours of _____ a.m. and ____ p.m. to discuss accommodations 5 days prior to the event.

*TDD number is (800) 828-1120.



Food Protection Manager Certification Training & Exam Offered by

Virginia Cooperation Extension



Provided by:



www.ext.vt.edu

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Upcoming 2019 ServSafe Classes

| Date or Dates | <u>Location</u> | <u>Instructor</u> |
|--|-----------------|----------------------|
| January 29 th | Wytheville | Sandy Stoneman |
| February 26 th & 27 th | Roanoke | Kimberly Butterfield |
| February 12 th & 13 th | Abingdon | Sandy Stoneman |
| March 12 th | Pulaski | Laura Reasor |
| March 12 th & 13 th * | Montgomery | Lily Yang |
| March 26 th & 27 th | Wytheville | Sandy Stoneman |
| April 17 th & 18 th | Montgomery | Dawn Barnes |
| April 16 th | Abingdon | Sandy Stoneman |
| April 24 th & 25 th * | Abingdon | Lily Yang |
| May 21 st | Wytheville | Sandy Stoneman |
| May 8 th | Roanoke | Kimberly Butterfield |
| June 4 th & 5 th | Giles | Laura Reasor |
| June 11 th & 12 th | Abingdon | Sandy Stoneman |
| July 25 th | Floyd | Dawn Barnes |
| August 27 th & 28 th | Wytheville | Sandy Stoneman |
| September 11 th | Abingdon | Sandy Stoneman |
| September 18 th | Roanoke | Kim Butterfield |
| October 8 th | Pulaski | Laura Reasor |
| October 16 th | Wytheville | Sandy Stoneman |
| November 19 th & 20 th | Floyd | Dawn Barnes |
| November 13 th & 14 th | Abingdon | Sandy Stoneman |

^{*}These classes will be taught in Chinese

One Day Class Time: 9:00 am-5:00 pm Two Day Class Time: 10:00 am-5:00 pm

Course Fee

The cost of the course is \$150. The fee includes class, textbook, study guide and exam proctoring. For Groups of 10 or more a reduced registration of \$120/per person available for group classes. Contact the agent for more information.

Course Materials Information

The textbook is available in English or Spanish. Exams are available in Chinese, English, Spanish or large print. Please indicate your preference on the registration form. Note: The class is taught in English and all class handouts are in English, unless the class is listed as such.

**It is highly suggested that you make arrangements to obtain your book prior to class to enable you to review the material and increase the likelihood of success on the exam. If you do not receive your book prior to class it will be brought to the class for you.

This **Food Safety Manager Course** was developed by the Educational Foundation of the National Restaurant Association. The text, ServSafe Manager 7th Edition, is part of the Foundation's food safety program. After completing the classroom work, participants take a national certification exam and upon passing receive their Food Protection manager Certification that is valid for 5 years.

The ServSafe Course is for:

- Anyone is charge of food service operations such as hotels, restaurants, schools, clubs, churches, food trucks, temporary event food service, or any other food service establishment.
- Food and Beverage Managers
- Catering Managers
- Chefs
- Dietary Managers

Cleanliness and Safe Food Matter:

The Centers for Disease Control and Prevention (CDC) estimate that foodborne diseases cause 48 million illnesses and 3,000 deaths annually. Approximately half of all foodborne illness outbreaks happen in food service operations.

It's the law!

The latest VA food Regulation update now requires that each and every food establishment must employ at least one Certified Food Protection Manager who has supervisory and management responsibilities.

Food Handler Classes

Food Handler Certification classes available upon request. For more information and complete details please contact one of the agents listed.

To Register

Contact an agent listed or visit the Virginia Cooperative Extension website

Upcoming ServSafe Classes Online Registration:

https://apps.cals.vt.edu/cgi-bin/WebObjects/ServSafe.woa/wa/schedule

Abingdon/Wytheville Online Registration: https://register.ext.vt.edu (search "ServSafe")