


## 2015 ServSafe Food Handler Training

**Training**: ServSafe Food Handler (short course) covering:

- ✓ Basic Food Safety
- ✓ Personal Hygiene
- ✓ Cross-Contamination and Allergens
- ✓ Controlling Time and Temperature
- ✓ Cleaning and Sanitizing

**Dates:** 3rd Wednesday of every other month

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|---|---|---|
| **Feb 18th** | **Wednesday** | **9am** |
| **April 15th** | **Wednesday** | **2pm** |
| **June 17th** | **Wednesday** | **9am** |
| **Aug 19th** | **Wednesday** | **2pm** |
| **Oct 21st** | **Wednesday** | **9am** |
| **Dec 16th** | **Wednesday** | **2pm** |

**Cost**: $5.50 a person, cash or check – each student receives a copy of ServSafe Food Handler Guide and Certificate of Achievement at completion of the course

**Duration**: approximately 1.5 to 2 hours

**Location**: Joplin City Hall, basement conference room

**Registration**: 417-623-6122