|  |  |
| --- | --- |
| Name:  | Company: |
| Phone#: | Email address:  |

Location: Food Safety Consulting, Training & Testing LLC (FSCTAT) ~ 8980 N Dixie Drive ~ Dayton, OH 45414 ~ Butler Township ~ Contact: Stephanie Rayburn-Moody @ srayburn.fsctat@gmail.com ~ (937) 576-0049/Cell: 937-541-1612

Mark an X beside the Level you need

\_\_\_\_\_\_ Level II Manager Course & Exam DATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

The ServSafe® Food Safety program is designed for managers, chefs, owners and others with supervisory responsibilities in the food industry.

Topics covered: personal hygiene, foodborne illness, receiving, storing, preparing and serving foods; food safety regulations and more.

Class Includes: 15 hours/2 days of Hands-On Training by a Certified ServSafe Instructor and Proctor, ServSafe exam voucher and ServSafe Manager Certificate – $250 per person\*\*

\_\_\_\_\_\_Level I Food Handler CourseDATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Food sanitation program that is designed for food preparers, food servers and other frontline staff.

Topics covered: basic food safety, personal hygiene, cross-contamination and allergens, time and temperature control, and cleaning and sanitation

Class Includes: 4 hours of Hands-On Training by a Certified ServSafe Instructor, ServSafe food handler guide, and ServSafe Food Handler Certificate – $35 per person

\_\_\_\_\_\_\_Level II Manager Certification Exam Only DATE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

$75 per person

IMPORTANT….

* Registration and Payment DUE 10 days prior to class.
* Cancel within 48 hours of the class, you will be charged 50%
* Cancel within 24 hours of the class, you will be charged 75%
* Cancel the day of the class, you will be charged 100%

 **\*\*** Course material resource book to follow along with instructor. \*\*$50 per person

I accept the terms & conditions above:

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_