



6797 N. High St., Suite 210, Worthington, Ohio 43085  
(614) 507-5105 phone; [www.savorsafefood.com](http://www.savorsafefood.com)

## 2018 Food Safety Class Schedule

**Savor Safe Food\*** is comprised of a team of top-quality food safety professionals with extensive experience in education, auditing, behavioral change, government regulation HACCP compliance, human resource training, mystery shopper, and crisis management. Our experience directly relates to and focuses on the food, grocery, lodging, and hospitality industries. Our clients include independent restaurants, multi-unit food service operators, hotels, conference facilities, cruise operators, government offices, convenience stores, and supermarkets. Contact us for more information of how we can become your food safety partner.

\*Edward G. Sherwin Consultants, LLC dba Savor Safe Food; Sister Company - Savour Food Safety International, Inc.

### Our Instructors

Savor Safe Food is proud to work with a team of highly experienced instructors. Our trainers have decades of experience in restaurants, groceries, health departments, food manufacturing, and academia.



**Don Barrett** has extensive experience including thirty-two years with Columbus Public Health and seven years with Giant Eagle. Don also served as an adjunct professor in the Hospitality Management Program at Columbus State Community College. In all, Don has certified well over 10,000 students through his ServSafe® classes.



**Vincent Fasone, RS** is the Managing Director for Savor Safe Food. He is an experienced food safety expert, trainer, and community liaison. Vincent has been a Bilingual Food Safety Specialist for Columbus Public Health, a Senior Global Account Manager at NSF International, and a Senior Food Safety Manager at The Kroger Company. He is a ServSafe® Certified Instructor/Proctor and a Registered Sanitarian with the State of Ohio.



**Marcia Ginsberg** has extensive teaching experience including positions as adjunct culinary instructor at Columbus State Community College and full time culinary instructor at the Columbus Culinary Institute. She has also taught culinary skills to adult and young adult learners in vocational high school settings. Marcia is a ServSafe® Certified Instructor/Proctor. Chef Ginsberg is a 1996 graduate of the Culinary Institute of America and has worked in numerous restaurant and retail food settings.



**Bob Kramer, RS** is Vice President for Savour Food Safety International, Inc. The former Supervisor of Food Safety for Columbus Public Health Department, is now the Director of Food Services and Food Safety for the Economic and Community Development Institute (ECDI). Upon retirement, Kramer had over 32 years of dedicated service to the City of Columbus. He actively participates in several committees and councils assisting local Food Entrepreneurs in Columbus, Ohio.



**Gina Kramer, RS** is Executive Director for Savour Food Safety International, Inc. The former owner and operator of her own organic bakery, Manager of Public Health Promotions at the Columbus Public Health Department, Senior Manager of Food Safety & Quality at The Kroger Co. and Global Director of Retail Food Safety at NSF International, Gina (Nicholson) Kramer has spread her knowledge and innovative approach of food safety to organizations small and large.

Philosophy: To provide exceptional service, gaining client respect with our practical experience, integrity and extensive technical knowledge.  
QUALITY ASSURANCE AUDITS • INSPECTIONS • TRAINING & CERTIFICATION • HACCP & FOOD SAFETY PLANS • INGREDIENTS & NUTRITION • CRISIS RESPONSE & CUSTOMER COMPLAINTS • MYSTERY SHOPS • FOOD DEFENSE PLANS • VULNERABILITY ASSESSMENTS



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## 2018 Ohio Food Safety Class Details-Schedule

<p style="text-align: center;"><b>ServSafe Person in Charge Level 1 Ohio</b></p> <p style="font-size: small;">The Ohio Uniform Food Code requires that a Person in Charge, knowledgeable about food safety, be present at a restaurant or grocery during all hours of operation. The PIC must be able to show they understand food safety related to their operation. Each participant will receive a copy of the ServSafe® Food Handler Guide, 6th edition and a Certificate of Completion.</p>	<p style="text-align: center;"><b>ServSafe Manager Level 2 Ohio</b></p> <p style="font-size: small;">This two-day class prepares the student to take the ServSafe® Food Protection Manager Certification Exam at the conclusion of the second day. Every participant will receive a copy of the ServSafe® Manager Book, 7th edition. All students who receive a passing score on the exam will receive a ServSafe® Certification certificate and an Ohio Department of Health Certificate.</p>	<p style="color: blue;"><b>ONLINE Manager Certification Level 2 Ohio</b></p> <p style="font-size: 2em; color: white; background-color: #0056b3; padding: 10px; border-radius: 10px;"><b>COMING SOON!</b></p>	<p style="text-align: center;"><b>Level 2 Ohio Review &amp; Exam/Retest</b></p> <p style="font-size: small;">If you choose to take the ServSafe® Manager Certification course on-line or if you need to re-take the exam (due to not having a passing score on exam taken within the past 30 days), you must take the exam under the supervision of a proctor. We offer a 1.5 hour review of course material, followed by a 2 hour proctored exam period.</p>	<p style="text-align: center;"><b>ON-SITE TRAINING</b></p> <p style="font-size: small;">Our instructors can come to your business and teach food safety classes to your team</p> <p style="font-size: small;">Minimum of 10 participants per class.</p> <p style="font-size: small;">Contact Us for more information.</p>
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	<u>ServSafe® Person in Charge Level 1</u>	<u>ServSafe® Manager Level 2</u>	<u>Level 2 Review &amp; Exam/Retest</u>
All scheduled classes listed below will be held at Saviour Food Safety International, Inc. offices located at: 6797 N. High St., Suite 210, Worthington, Ohio 43085			
<b>Class Length:</b>	2-hour class	2 days, 8 hours each day	1.5-hour review + 2-hour exam
<b>Cost:</b>	\$35	\$160	\$80
<b>Times:</b>	AM option (9:00AM-11:00AM) or PM option (1:00PM-3:00PM)	8:30 AM – 5:30 PM	1:00 PM – 5:30 PM
<b>Language*:</b>	English	English	English
<b>Dates:</b>	Jan 9 (AM option)	Jan 16 & 23	Jan 23
	Feb 6 (PM option)	Feb 20 & 27	Feb 27
	Mar 6 (AM option)	Mar 13 & 20	Mar 20
	Apr 3 (PM option)	Apr 10 & 17	Apr 17
	May 1 (AM option)	May 15 & 22	May 22
	June 5 (PM option)	June 12 & 19	Jun 19
	July 10 (AM option)	July 17 & 24	Jul 24
	Aug 7 (PM option)	Aug 14 & 21	Aug 21
	Sep 4 (AM option)	Sep 11 & 18	Sep 18
	Oct 2 (PM option)	Oct 9 & 16	Oct 16
	Nov 6 (AM option)	Nov 12 & 13	Nov 13
	Dec 4 (PM option)	Dec 11 & 12	Dec 12
*For courses offered in Spanish please contact Miguel Manzano at <a href="mailto:miguelm@savorsafefood.com">miguelm@savorsafefood.com</a> .			

Click to Register today!

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