

Food Safety Workshop for Schools

Certified Food Safety Manager Course and Exam



Monday, March 30, 2015

Class: 8:00 a.m. Lunch: 12:00 p.m. Exam: 12:30 p.m.

Kings Canyon Unified School District

1500 "I" Street, Reedley, District Operations Center

Fee: No course or exam fee for OSS/FCSIG Member School Districts. Non-members \$99 each. Contact us for multiple attendee discounts. Fee includes course, certification exam, course handout, certificate, and food safety handbook. Certificates are state and county approved and valid for five years in CA. Purchase orders, invoices, and credit cards accepted.

RSVP: Seating is limited. RSVP before **March 20th** to safety@fidelitysafety.com or 805-591-9257.

Other Dates: Private classes at your district are available. Additional dates and locations are posted at www.FoodSafetyForSchools.com.



This course instructs food service employees how to protect against foodborne illness outbreaks, reduce liability risks, and improve food quality.

Topics include:

- Preventing Contamination
- Ensuring Personal Hygiene and Employee Health
- Actively Managing Controls in a Food Establishment
- Preventing Cross-Contamination
- Ensuring Product Time and Temperature Controls
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- Conducting Cleaning and Sanitizing
- Preventing and Controlling Pests

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