

Food Safety Workshop for Schools

Certified Food Safety Manager Course and Exam



Thursday, August 13, 2015

Class: 8:00 a.m. Lunch: 11:30 a.m. Exam: 12:00 p.m.

Selma High School Cafeteria

3125 Wright St, Selma, CA 93662

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. **Lunch will be available for \$3.50.**

RSVP: Seating is limited. RSVP before **August 7th** to safety@fidelitysafety.com or 805-591-9257. **Include lunch order with your RSVP.**

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

Sponsored by
Organization of Self-Insurance Schools



www.ossweb.org

Sponsored by
Fresno County Self Insurance Group



www.fcsigweb.org

Course Presented/Exam Proctored by
Fidelity Safety & Training



www.foodsafetyforschools.com