

ServSafe Food Handler Certification



When: Saturday, March 30, 2019 **Time:** 9:30am-11:30am

Where: St. Bernadette Roman Catholic Church Community Room

Who Should Attend: Any individual that purchases/prepares/serves food and beverage for Saint Bernadette Roman Catholic Church events.

Topics Covered to Include:

Food safety is important; good personal hygiene, controlling time and temperature, preventing cross-contamination, cleaning and sanitizing.

Certification: ServSafe Food Handler Certificate 3-Year Compliance – All Registrants Earn

Session Content: Interactive presentation with a modified overview of the ServSafe Food Protection Manager and the U.S. Food & Drug Administration Food Code standards following the format of the ServSafe Food Handler Guide 6th edition text published by the National Restaurant Association Educational Foundation (NRAEF).

To Register Contact:

- **Front Office @ 716-649-3090 ext. 100 or Sr. Rosemary @ 716-649-3090 ext. 109.**
- **Limited seating available.**

Presented by: Dr. Lori L. Till, Associate Professor, SUNY Buffalo State
Owner, Food Safety Plus, Certified ServSafe Instructor/Proctor

- 34 years faculty in higher education, SUNY, Buffalo State
- Offered food safety and sanitation courses over 34 years
- Management positions held in corporate, institutional-healthcare, contract and food service sales.
- Over 4,500 individuals trained in food safety
- www.foodsafetyplus.org till.lori@gmail.com 716-725-8624

ServSafe Flyer – Food Handler – St. Bernadette Roman Catholic Church, March 30, 2019