

**CRATER HEALTH DISTRICT
FOOD SAFETY COURSE
ENROLLMENT FORM**

Please fill this form out completely and neatly print all information.

Name of Foodservice Establishment: _____

Complete Mailing Address: _____
Street

City State Zip

Phone Number: () _____ (Please include area code)

Email Address: _____

Please place a check mark next to the course you are interested in attending.

	Course Name	Date	Time	Cost*
	ServSafe Essentials Certification Course*	May 12 & 14, 2015	8:30 a.m. - 4:30 p.m.	\$175.00
	ServSafe Essentials Certification Course*	July 14 and 16, 2015	8:30 a.m. - 4:30 p.m.	\$175.00
	ServSafe Essentials Certification Course*	Oct 13 and 15, 2015	8:30 a.m. - 4:30 p.m.	\$175.00

Name(s) of persons attending: _____

Total \$ _____

- * For the ServSafe Certification Course only: Please make arrangements to obtain your course book(s) as far in advance of the class as possible. This is needed due to the fact that a lot of information is covered in this class. You have two options:
1. You or your designated party can make arrangements to pick the book(s) at the Petersburg office or
 2. Have the book(s) mailed to you prior to the class. Please add an additional \$10.00 per person and the book(s) will be mailed to the address you provided above.

Make check or money order payable to: "Petersburg Health Department" and send to:
 Petersburg Health Department
 Attn: Candy Cofer
 301 Halifax St.
 Petersburg, VA 23803

PLEASE NOTE THE FOLLOWING:

1. This form must be completed and returned to the above address no later than one week prior to the class start date.
2. Classes are limited to the first 25 to enroll. Enroll early as possible because classes have been known to fill up quickly.
3. **Absolutely no refunds** will be given for people who enroll and do not show up.
4. Walk-ins will not be allowed nor will replacements be accepted unless done so 24 hours prior to the start of the course.
5. In case of an emergency and you cannot attend you must notify this office 24 hours prior to the start of the class and reschedule for the next available course.
6. We will not reschedule you more than once.
7. If you do not show up at the scheduled class your money will be forfeited.

TRAINING INFORMATION

BASIC FOOD & OCCASIONAL COOKING SAFETY CLASS: This class is designed to be an introduction to the basic principles of food safety inside a kitchen or cooking outside at an event or for a group. For those who have not had any food safety training this is an ideal class and is good for all levels of foodservice personnel, i.e. owner, manager, supervisor, cook, dishwasher, wait staff, church members, rescue and fire squads, etc. The main objective of the class is to provide information on how to store, prepare, cook, hold, serve, and cool food safely as well as how to properly wash, rinse, and sanitize and equipment and utensils. It is an excellent class, which can help augment managers training program. It is also a good pre-requisite class before taking the ServSafe Certification Course. Cost of class is \$35.00 and includes the Education Foundation, National Restaurant Association, Serving Safe Food "Employee Guide" as well as a certificate of training. Class time is approximately 3 ½ to 4 hours.

SERVSAFE CERTIFICATION COURSE: This is an advanced class designed specifically for management and supervisory level personnel who want to become certified nationally by the Education Foundation of the National Restaurant Association. It is highly recommended that you sign up early and make arrangements to obtain your course book prior to the class, since there is a lot of information to cover in a very short time. The new health regulation requires that the person in charge be able to demonstrate knowledge in food safety. This class will prepare the person in charge for that responsibility. Upon successful completion of this course, the student is provided with a serial number certificate that is recognized throughout the United States. This course provides detailed information on foodborne illnesses and factors that cause them, liability, personal hygiene, HACCP, flow of food, maintaining sanitary facilities and equipment, pest control, and how to work with health department personnel. Cost of the course is \$175.00 and includes course book, handouts, and a serial number certificate for those who score 75% or higher on the exam. Class time is approximately 12 hours plus review and exam. This course is a must for management who wants to ensure that they understand the principles of food safety.

If you have any questions, please contact Candy Cofer at (804) 862-8944 or Candy.Cofer@vdh.virginia.gov.

ALL CLASSES ARE HELD AT THE PETERSBURG HEALTH DEPARTMENT, 301 Halifax St, Petersburg, VA 23803