

## ServSafe Food Safety Training

Due to recent publicity regarding foodborne illness outbreaks, your customers are more concerned about food safety.

Don't miss this opportunity to obtain certification from the National Restaurant Association and update your skills in foodborne illness prevention. You will:

- Receive a 7<sup>th</sup> Edition *ServSafe Manager* reference book for your establishment.
- Discover the critical areas of food safety.
- Learn to develop your own HACCP program.
- Be able to implement facility sanitation and employee training.

Prior to the training, you will receive the *ServSafe Manager* book. The class is taught in English.



## Program Content

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food
- Purchasing, Receiving and Storage
- Preparation and Service
- Food Safety Management Systems
- Sanitary Facilities and Pest Management
- Cleaning and Sanitizing

### ServSafe Course Pricing

*Nebraska Restaurant Association Members - \$130.00*

*Non-Members - \$140.00*

#### *Price Includes:*

*ServSafe 7th Edition book, exam answer sheet, class and lunch*

*Contact Gary for offsite group classes.*

*Online exams can also be taken at the Nebraska Restaurant Association office. Contact Brandy Nielson for more information.*

*402-488-3999 ext. 2*

### ServSafe Manager Course Registration Form

Name(s) \_\_\_\_\_

Business \_\_\_\_\_

Address \_\_\_\_\_

Email Address \_\_\_\_\_

Phone \_\_\_\_\_

Zip \_\_\_\_\_

Which date will you attend?

\_\_\_\_\_ August 15<sup>th</sup>, 2018

\_\_\_\_\_ September 19<sup>th</sup>, 2018

\_\_\_\_\_ October 17<sup>th</sup>, 2018

\_\_\_\_\_ November 21<sup>st</sup>, 2018

\_\_\_\_\_ December 19<sup>th</sup>, 2018

NRA Member? Yes No

Classes begin at 8:00 am and are held at da Vinci's on 11<sup>th</sup> and G Street in Lincoln, Nebraska

Return this portion with payment for book, course, certification exam and lunch. Registration must be received at least 2 business days in advance of class. Or, contact Gary to make arrangements.

No refunds will be given 3 days before the ServSafe Food Manager Course.

Mail registration to:

Gary Hosek

730 Cottonwood Drive

Lincoln, NE 68510

402-416-4432 gary.hosek@gmail.com

*Make checks payable to: Gary Hosek*

# Gary Hosek

R.E.H.S

Certified ServSafe Instructor



Gary earned his Masters of Public Administration from the University of Nebraska, Omaha and has over 41 years' experience in public health with special skills in program development, health inspections and audits, HACCP training and ServSafe training. Gary earned the University of Nebraska Extension Team Award for ServSafe, as well as the Distinguished Service Award from the National Institute for the Foodservice Industry.



*A Certification Program by  
The National Restaurant Association  
and taught by Gary Hosek*

## **2018 Class Dates**

August 15<sup>th</sup>

September 19<sup>th</sup>

October 17<sup>th</sup>

November 21<sup>st</sup>

December 19<sup>th</sup>

Classes are held at daVinci's on  
11<sup>th</sup> and G Street – Lincoln

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