REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course
- ANSI-CFP Accredited Certified Professional Food Manager examination (CFM) -SERVSAFE
- "Food Safety: It's Our Business" course book in English, Spanish, or Chinese/Mandarin

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID, or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received at least two days before the course start date.
- Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you "transfer classes," you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned** checks.

Mail completed registration form and your check or money order to:

FPM
2253 TAMU 118 Cater-Mattil
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at http://foodsafety.tamu.edu/ or contact:

Lynette Babock County Extension Agent - FCS

Texas A&M AgriLife Extension Service Palo Pinto County 221 S. 5th Ave. Palo Pinto, TX 76484

> Phone: 940-659-1228 Email: l-babcock@tamu.edu

TEXAS A&M GRILIFE EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.





FOOD MANAGER

2-DAY

CERTIFICATION

TRAINING

EXAM OFFERED: SERVSAFE Date

Nov. 15 & 16, 2016

<u>Time</u>

8:30 a.m. - 4:00 p.m.

Place

Extension Office 221 S. 5th Ave. Palo Pinto. Texas

County

Palo Pinto

Cost

\$125.00



Texas A&M AgriLife Extension Service
Food Manager Certification Program will

teach managers about:

FOOD SAFETY AND SANITATION

- Foodborne illnesses/outbreaks
- Types of contamination
- Food safety hazards
- Identifying foodborne illnesses
- Personal hygiene



FOOD FLOW AND HACCP



- Hazard Analysis Critical Control Point
- Purchasing and receiving food safely
- Keeping food safe during preparation

MANAGING THE OPERATION

- Sanitary Facilities
- Pest Management
- Sanitation Regulations



How can this course help you?

- Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the <u>ServSafe</u> certification examination, you will fulfill state requirements for Certified Food Manager status.



REGISTRATION FORM FOR 2-DAY FPM PROGRAM

FIRST AND LAST NAME	
ADDRESS	
CITY	
ZIP CODE	
TELEPHONE	
ESTABLISHMENT	
Please check which language of BOTH materia	als
you would like to receive.	
Course Book: English Spanish Chinese	,
☐ English ☐ Spanish ☐ Japanese Exam: ☐ Korean ☐ French Canadian ☐ Mandarin/Chinese ☐ Large Pr	int
Make your check or money order payable to Food Protection Management Training Act. 230	
Total amount enclosed:	
1	_ -
FOR AGENT USE ONLY:	İ
AGENTS—PLEASE COMPLETE THIS PART OF THE FORM	
Training dates: Nov. 15 & 16, 2016	I I
Training times: 8:30 a.m 4:00 p.m.	l
Location of training: Extension Office	
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County of training: Palo Pinto	

Registration Deadline: Nov. 1, 2016