

WHY RECEIVE TRAINING?

- . According to the Centers for Disease Control (CDC) the majority of foodborne illnesses in the United States are attributed to public eating establishments. This proactive training material will:
 - . Safeguard the health of your customers and employees
 - . Protect the public image and reputation of your establishment
 - . Reduce the risk of lawsuits and high insurance premiums at your establishment
 - . Gain the confidence of knowing your employees consistently prepare and serve food in a safe and sanitary manner
 - . Improve your establishment



As of January 2, 2010, at least one person in charge of a Risk Type 3 food establishment shall be a Certified Food Protection Manager. The Food Safety Manager Certification is valid for five (5) years, and is nationally recognized.

Two-day Program

Monday, May 7th, 2018

9:00 am - 4:00 pm

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Tuesday, May 8th, 2018

9:00 am - 1:00 pm

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Location:

Long Beach Township

Multi-Purpose Room

6805 Long Beach Blvd.

Brant Beach, NJ 08008

Registration Fee: \$ 95.00

(Includes text, materials and exam fees)

Seating Limited -

Registration Deadline 4/20/2018

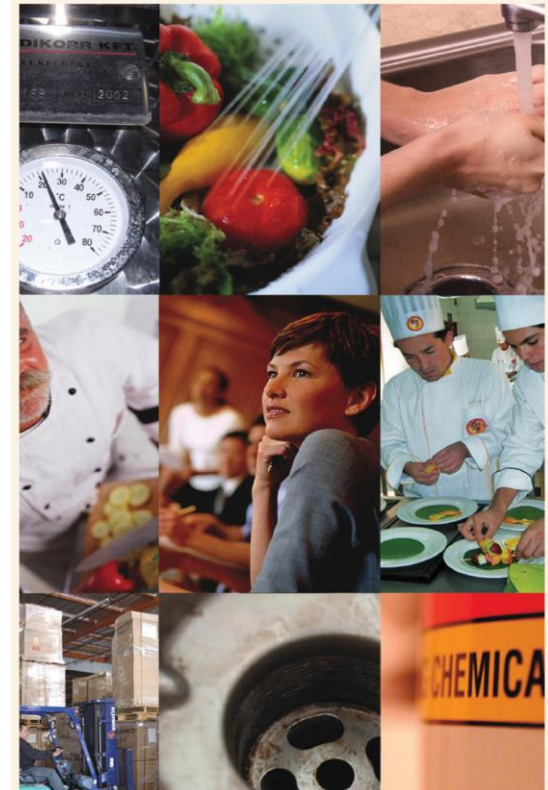
No refunds after 4/20/2018

For more information call 609-492-1212

FOOD SAFETY TRAINING

FOOD SAFETY MANAGER
CERTIFICATION & FOOD
HANDLER TRAINING

LONG BEACH ISLAND
HEALTH DEPARTMENT



We educate and prepare food managers to successfully pass an exam administered through the National Registry of Food Safety Professionals.

FOOD SAFETY TRAINING
FOOD SAFETY
MANAGEMENT PRINCIPLES

Based on the U.S. FDA 2013 Model Food code

This course will ensure that food managers and supervisors have the necessary tools to educate their staff on the best practices of food handling.

The brightly illustrated textbook provides thorough lessons with quick reference charts along with interactive quizzes at the end of each section.

Lesson topics include:

- . **Introduction to Food safety**
- . **Food Hazards and Foodborne Illness**
- . **Preventing Foodborne Illness**
- . **Proper Food Handling and Sanitation**



WHY FOOD SAFETY TRAINING?

We believe that one of the most important ways to educate individuals on proper food safety practices is to provide them with the most effective training available.

As such, we require all of our trainers to meet more stringent qualification standards than other food safety providers by demonstrating their competency in three core areas, recommended by the Conference for Food Protection:

- . **Food Safety Knowledge**
- . **Training or Teaching Skills**
- . **Experience in or with the Food Industry**

As the Regulator's Choice for food safety education and training, the majority of our registered trainers are regulatory officials themselves - and who better to train you than the regulatory experts? By having our experts perform your food safety training, you will develop long-standing relationships with your regulatory officials that both complement and further advance your food safety program.

In addition, food safety programs are supported in part by assistance agreements in cooperation with the Centers for Disease Control (CDC) and the U.S. Food and Drug Administration (FDA).

YES! I would like to attend a Food Safety Manager Certification & Food Handler course.

Name _____ Address _____
City, State, Zip _____
Phone _____
Company _____
Email _____
Fax _____

Please make check payable to the Township of Long Beach.
Send check & completed form to:
Long Beach Island Health Department
2119 Long Beach Boulevard
Ship Bottom, NJ 08008