



REGISTRATION FORM

PARTICIPANT NAME:

MANAGER'S NAME:

BUSINESS NAME AND ADDRESS:

PARTICIPANT CELL NUMBER:

PARTICIPANT E-MAIL:

WILL YOU NEED MATERIALS IN A DIFFERENT LANGUAGE?

CIRCLE ONE: YES NO

IF YES, WHICH LANGUAGE?



UNIVERSITY OF GEORGIA
EXTENSION
Dougherty County

ServSafe

National Restaurant Association

MANAGER CERTIFICATION

Sept 28th-29th 2022

MUST ATTEND BOTH DAYS
8:30AM - 4:00PM



TOPICS COVERED

FORMS OF CONTAMINATION

SAFE FOOD HANDLING

THE FLOW OF FOOD

FOOD PURCHASING

FOOD RECEIVING

FOOD STORAGE

FOOD PREPARATION

FOOD SERVICE

SAFETY MANAGEMENT SYSTEMS

SAFE FACILITIES

PEST MANAGEMENT

CLEANING AND SANITIZING

September 28th-29th

WE WILL BREAK FOR A ONE
HOUR LUNCH EACH DAY.

MAIL THIS FORM TO:

SUZANNE WILLIAMS
350 VETERANS PKWY N.
MOULTRIE, GA 31788



ABOUT SERVSAFE

ServSafe is the food industry's leading food safety and sanitation training program.

Suzanne Williams

Course Instructor and Proctor
University of Georgia

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- Family and Consumer Sciences
Extension Agent
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\$140 FEE INCLUDES

7TH EDITION SERVSAFE MANAGER'S BOOK STUDY
MATERIALS

TWO DAYS OF INSTRUCTION PROCTOR FOR THE
EXAM TEST FORM

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- PARTICIPANTS MUST PICK UP COURSE
MATERIALS BEFORE CLASS DAY.

THE EXAM IS A STANDARDIZED TEST AND
REQUIRES GOOD READING SKILLS.

YOU ARE EXPECTED TO READ THE
TEXTBOOK BEFORE TAKING THE
COURSE. THOSE WHO DO USUALLY DO WELL
ON THE EXAM, AFTER
COMPLETING THE TWO-DAY CLASS.

PAYMENT OPTIONS

MAKE CHECKS OUT TO:
COLQUITT COUNTY EXTENSION/4-H
CASH (EXACT AMOUNT)

AN EXAM SCORE
OF AT LEAST 70% IS
PASSING.

THIS NATIONAL
CERTIFICATION IS
VALID FOR FIVE
YEARS.

CLASS LOCATION

UGA COLQUITT CO.
EXTENSION OFFICE 350
VETERANS PKWY N.
MOULTRIE, GA 31788

* BEHIND PUBLIX