

## 2014 Training Dates & Cities

### **July**

9-Tampa/Seffner 14-Cocoa

15- Kissimmee 23- Panama City

24- Live Oak 25- Stuart 30 --Starke

### **August**

7- Ft Myers 11-Largo 13- Land O Lakes

14- Ocala 15- Stuart

### **September**

5- Moticello 5-- Jacksonville 8--Cocoa

17- Land O Lakes 17- Panama City

19--Fernandina Beach 25- Live Oak 25 -Gainesville

26- Stuart 29- Kissimmee 30-Starke

### **October**

13- Largo 15-- Ft Myers 17- Stuart

17-- Fernandina Beach 21- Panama City 22- Tampa

22- Land O Lakes 23 - Lecanto

### **November**

4- Starke 6- Ocala 7- Stuart 17- Cocoa

19--Panama City 19 - Gainesville19--Live Oak

### **December**

3- Tampa 9--Jacksonville

12-- Stuart 13-- Monticello

17 - Panama City

## Mission

The University of Florida's Food Safety and Quality Program is dedicated to providing training which enables food managers and staff to offer Florida consumers food that is prepared in a clean and safe environment.

This training is offered through IFAS Cooperative Extension County Offices throughout the State of Florida. We conduct a comprehensive training that provides the most up-to-date information and current regulations. University of Florida County Faculty teach the program and can create a personalized training for your establishment.

Upon successful completion of the training, participants will receive a Certificate of Attendance from the University of Florida Food Safety and Quality Program.

Once you pass the ServSafe® Manager's Exam, you will receive a National Certification valid for five years. Certification is required in Florida for food managers of all establishments licensed by the Department of Business and Professional Regulation, the Department of Agriculture and Consumer Services and selected licensees of the Department of Health.



Amy H. Simonne, Ph.D.  
Professor

## Program Contents

### *Food Safety Concepts:*

- Personal Hygiene
- Food Safety Hazards
- Importance of Food Safety
- HACCP Concepts and Food Codes
- Proper Cleaning and Sanitizing Procedures
- Safely Receiving, Cooling, Serving, and Storing Foods
- Proper Thawing, Cooking, Hot Holding, and Reheating Foods

Department of  
Family, Youth and Community  
Sciences

# 2014 Food Safety and Quality Program



**Dedicated to Food Safety Education**

Please visit our website for current  
schedules & locations:  
[http://fyics.ifas.ufl.edu/extension/hnfs/  
FoodSafety/](http://fyics.ifas.ufl.edu/extension/hnfs/FoodSafety/)

For more information:  
Call Toll-Free: (888) 232-8723  
Fax: (352) 846-0225  
Email: [elder89@ufl.edu](mailto:elder89@ufl.edu)



# Registration Form for Checks & Money Orders

## Please Note:

Please print clearly to insure accurate registration. Textbook will be sent to the Mailing Address that you provide. Confirmations will be sent via email unless none is provided.

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Organization Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Tel: \_\_\_\_\_ Fax \_\_\_\_\_ Email: \_\_\_\_\_

Training Location: \_\_\_\_\_ Training Date: \_\_\_\_\_

Check the appropriate box below for **exams** in a different language or in large print.  
Note that foreign exams are printed side-by-side in **both English and the selected language**.

Spanish  French (Canadian)  Chinese  Japanese  Korean  Large Print

### Registration Fees \*\*

Check "Class and Exam" or "Re-Test" and check if you need a textbook

<input type="checkbox"/> Class and Exam	110.00
<input type="checkbox"/> Class and Exam w/ Textbook <input type="checkbox"/> English <input type="checkbox"/> Spanish	165.00
<input type="checkbox"/> Re-Test (Only for past participants who did not pass the exam)	75.00
<input type="checkbox"/> FedEx Overnight Shipping (FedEx will not deliver to a P.O. Box)	15.00

Total Enclosed: \$ \_\_\_\_\_

**\*\*Payment is due with registration.  
Sorry, fees are not refundable.**

**Please register by fax or by mail:**

1. Complete registration form
2. Write check or money order to:  
**University of Florida**
3. **Mail Payment to:**

**University of Florida  
Food Safety and Quality Program  
PO Box 110310**

**Gainesville, Florida 32611**

**You may fax registration to: (352) 846-0225**

**Register Online with Credit Card**


For official use only

Date \_\_\_\_\_ Book Mailed: \_\_\_\_\_

Check/MO# \_\_\_\_\_

- You must register at least **3 business days before the training date** (Business days are Monday through Friday, not counting holidays).
- Training classes are one day, starting at 8:30 a.m. and ending at 5:00 p.m.
- **\*\*The maximum allowed time to take the test is 2 (two) hours**
- You may reschedule your class if you are unable to make it to your original date. However, a "No Show" **does not** merit a refund or credit.
- We **highly recommend** studying the textbook (*ServSafe® Manager, 6th Edition*) prior to attending class. See registration form for order info.
- Accepted forms of payment include credit card (paid online) money order, or check (personal or business).
- Once your registration and payment are received you will be sent instructions, a map, a receipt (plus the textbook if you order it).
- **NO walk-in registration is permitted.**
- The exam is ninety questions in multiple-choice format. It is given the same day as the class (plan about 8 hours total for training and exam). The score needed to pass the exam is 75%.
- Certificates are mailed approximately two weeks from the exam date.

IN COMPLIANCE WITH ADA REQUIREMENTS, PARTICIPANTS WITH SPECIAL NEEDS CAN BE REASONABLY ACCOMMODATED BY CONTACTING THE FOOD SAFETY AND QUALITY PROGRAM AT LEAST FOUR WEEKS PRIOR TO THE CLASS DATE. WE CAN BE REACHED BY PHONE AT (888) 232-8723, OR BY FAX AT (352) 846-0225.

 Find us on Facebook.  
[https://www.facebook.com/  
FoodSafetyQualityProgram](https://www.facebook.com/FoodSafetyQualityProgram)

**Please call 888-232-8723 to verify  
that check or fax has been received**