

# Serv-Safe

## 2010 Class Schedule

The Serving Safe Food Course was developed by the National Restaurant Association to comply with the Campbell Bill passed January 1, 1999. This course includes techniques on proper handling, safe storage, time and temperature control, as well as the HACCP proper cleaning and sanitizing methods. This course is designed to enable a food service representative attending the class to convey this valuable information to all employees at their place of work. All classes are open to the public.

\$140.00 course fee includes:

- Textbook
- Test Material
- One day course from 8:30 AM to 5:00 PM
- Individual attention to assist you in achieving a valuable certification

To enroll in a Serv-Safe class contact Dennis at 209.593.5629.

**Be in Compliance! Enroll Today!**

### 2010 Class Dates

Friday, January 29 ■ Friday, February 19 ■ Wednesday, March 17  
Wednesday, April 21 ■ Wednesday, May 12 ■ Friday, June 18  
Wednesday, July 21 ■ Friday, August 13 ■ Monday, September 20  
Tuesday, October 26 ■ Thursday, November 18 ■ Friday, December 10

