

# Ohio Food Safety Classes English and Spanish for 2016 & 2017

## Our classes:

**Level 1 / Person in Charge (PIC):** The Ohio Uniform Food Code requires that a Person in Charge, knowledgeable about food safety, be present at a restaurant or grocery during all hours of operation. The PIC must be able to show they understand food safety requirements related to their operation. This two hour class covers the food safety information every food employee needs to understand. Each participant will receive a copy of the ServSafe® Food Handler Guide, 6<sup>th</sup> edition and a Certificate of Achievement.

Time: 2 hours

Cost: \$35

**Level 2 / ServSafe® Manager Certification:** This course covers critical food safety principles including: personal hygiene; preventing cross contamination; time and temperature requirements for storage, cooking, holding, and reheating foods; receiving and storage; food safety management systems; training hourly employees; and understanding and controlling allergens. This is a two-day class that prepares the student to take the ServSafe® Food Protection Manager Certification Exam at the conclusion of the second day. Every participant will receive a copy of the ServSafe® Manager Book, 6<sup>th</sup> edition. All students who receive a passing grade on the exam will receive a ServSafe® Certification certificate, valid for five years.

Time: 2 days; 8 hours with 1 hour lunch each day Cost: \$160

**Review & Proctored ServSafe® exam / Retest:** If you choose to take the ServSafe® Manager Certification course on-line or if you need to re-take the exam, you must take the exam under the supervision of a proctor. We offer an hour and a half review of course material, followed by a two hour proctored exam period.

Time: 4.5 hours

Cost: \$80

## Our instructors:

**Don Barrett** (DLB Presentations) has extensive experience including thirty-two years with Columbus Public Health (Environmental Health Division Training Specialist and Education/Training Coordinator) and seven years with Giant Eagle (Regional Food Safety/Safety Specialist). Don also served as an adjunct professor in the Hospitality Management Program at Columbus State Community College. In all, Don has certified well over 10,000 students through his ServSafe® classes. Don was awarded the Ohio Restaurant Association Education Foundation's "Educator of the Year" award for his years of service to the improvement of the food service industry.

**Vincent Fasone** (FAMAVI) is an experienced food safety expert, trainer, and community liaison. Vincent has been a Bilingual Food Safety Specialist for Columbus Public Health, a Senior Global Account Manager at NSF International, and a Senior Food Safety Manager at The Kroger Company. He is a ServSafe® Certified Instructor/Proctor, a Registered Sanitarian with the State of Ohio, and a registered Environmental Health Specialist with NEHA. Vincent has degrees from both The Universidad Nacional Autónoma de México and The Ohio State University.



## A Holistic Approach to Food Safety & Quality Consulting

### What We Do...

Food Safety Culture & Behavior Change Initiatives/Programs

Food Safety Innovation

Education & Training

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Product & Technology Review

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[www.savourfoodsafety.com](http://www.savourfoodsafety.com)

### Class Location...

6797 N High St, Ste 155  
Worthington, OH 43085

Gina R. (Nicholson) Kramer,  
RS/REHS, Executive Director

Bob Kramer, RS/REHS  
Vice President

## Our schedule:

Class Title Class Length Times	Level 2 / ServSafe® Manager 2 day classes, 8 hours each 8:30 AM – 5:30 PM		Level 1 / PIC 2 hour classes AM (9:00-11:00) or PM (1:00-3:00)		Review & Exam/Retest 1.5 hour review + 2 hour exam 1:00 – 5:30 PM	
	English	Spanish	English	Spanish	English	Spanish
November 2016	Nov 8 & 15		Nov 1 - AM		Nov 15	
December 2016	Dec 12 & 19		Dec 6 - PM		Dec 19	
January 2017	Jan 17 & 24	Jan 19 & 26	Jan 10 - AM	Jan 5 - AM	Jan 24	Jan 26
February 2017	Feb 21 & 28	Feb 15 & 16	Feb 7 - PM		Feb 28	Feb 16
March 2017	Mar 14 & 21	Mar 1 & 3	Mar 7 - AM	Mar 2 - PM	Mar 21	Mar 3
April 2017	Apr 11 & 18		Apr 4 - PM		Apr 18	
May 2017	May 16 & 23		May 9 - AM	May 4 - AM	May 23	
June 2017	Jun 13 & 20	Jun 1 & 8	Jun 6 - PM		Jun 20	Jun 8
July 2017	Jul 11 & 18		Jul 25 - AM	Jul 6 - PM	Jul 18	
August 2017	Aug 8 & 15		Aug 1 - PM		Aug 15	
September 2017	Sep 12 & 19	Sep 7 & 14	Sep 5 - AM	Sep 21 - AM	Sep 19	Sep 14
October 2017	Oct 10 & 17		Oct 3 - PM		Oct 17	
November 2017	Nov 13 & 14		Nov 7 - AM	Nov 9 - PM	Nov 14	
December 2017	Dec 12 & 19	Dec 7 & 14	Dec 5 - PM		Dec 19	Dec 14

- Register on-line at <https://www.savourfoodsafety.com/education---training.html>
- We take our training on the road. To inquire about classes conducted at your facility (anywhere in the U.S.), please contact Barb Hunt at 614-325-9593, [barb@savourfoodsafety.com](mailto:barb@savourfoodsafety.com).