



# Employee ServSafe Training

Vital knowledge for every person.  
Food safety as part of every meal.  
Training that works every day

Every person. Every meal. Every day.

The ServSafe program provides an overview of basic sanitation procedures, from receiving food at the loading dock to serving it to customers. As stated in the Kansas Food Code, one way the person in charge can demonstrate knowledge is by being a certified food protection manager. The ServSafe Manager class would provide this certification. The person in charge is also responsible for explaining the responsibilities, rights, and authorities assigned by the Kansas Food Code to the Food Employee. One way to train the Food Employee is by having them attend a ServSafe employee level training class.

## 2009 Employee Training Schedule

Paola (June 11)

Paola (Oct 12)

For questions contact - **Diane Burnett with the Miami County Extension Office at 913-294-4306**

The Employee ServSafe program is intended for the Food Employee.  
Students attending this class will receive a certificate of participation.

## **EMPLOYEE SERVSAFE REGISTRATION FORM**

### Payment required upon registration

**1. Mail Registration Form:**  
Miami County Extension Office  
104 S Brayman  
Paola, KS 66071-1505

**2. Register Online:** [www.krha.org](http://www.krha.org)

### Registration Fees

\$5 - Salina  
\$6 - Chanute, Eureka, Fredonia, Great Bend, Pratt, Wichita  
\$7.50 - Beloit, Hays  
\$8 - Kansas City  
\$10 - Baxter Springs, Girard  
**\$15 - Olathe, Paola**

**\* Registration is due 3 weeks prior to class date**

Business: \_\_\_\_\_

Address: \_\_\_\_\_  
*(Street address required, books can not be mailed to a PO Box)*

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Attendee (Attach additional sheet if necessary) E-mail: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# A Properly Trained Staff Will Save You Money

The restaurant industry is facing tough economic times. According to a recent survey from foodservice consultants Technomic, 35 percent of consumers said they are eating or buying dinners out less frequently than they were one year ago. When business is down, operators constantly look for ways to save money and maximize profits. Some might even be tempted to cut corners on training. This is often a huge mistake because it can cost the operator more money in the long run.

Having a properly trained staff is an essential key to success in the restaurant industry. A downturn in business certainly presents challenges for any operation, but maintaining a properly trained staff is a surefire way to protect the business and the local community.

## **Training with ServSafe can save operators money in the following ways:**

1. **Employee Retention.** Employees who undergo proper training tend to keep their jobs longer than those who do not.
2. **Reduced Turnover.**
3. **Increased Productivity.** Greater stability within the staff can lead to greater productivity. Properly trained workers can guide/mentor each other so that incorrect procedures are fixed quickly.
4. **Consistent Safety.** Proper training in food safety can protect the public by preventing a foodborne-illness outbreak. Every staff member should be aware of the numerous ways that she or he can make every meal safe for every customer.
5. **Absence of Fines.** Remaining compliant with health codes enables an operation to avoid costly fines that can damage the bottom line, or, in the worst-case scenario, result in the closure of an operation.

## **THE COURSE CONTECT INCLUDES:**

- Food safety hazards
- Proper personal hygiene
- Controlling time & temperature
- Cleaning & sanitizing
- Job-specific guidelines
  - o How to prep food safely
  - o The right way to calibrate a thermometer
  - o How to be sure the food you receive is safe
  - o The safe way to thaw, cook, cool and reheat TCS food
  - o The right way to wash dishes

## **CANCELLATION POLICY:**

A full refund will be issued if notification is received by the site contact one week prior to the class. Refunds are not available after that date.

If you have registered to attend a class and do not attend or follow the cancellation policy, a refund will not be issued.

Substitutions in attendees are allowed. However, registrations are for specific site and transfers to other sites are not permitted.

Program sponsors may cancel or postpone any course because of insufficient enrollment or other unforeseen circumstances. If a program is cancelled, we will refund registration fees. Class sponsors cannot be held responsible for other costs, charges, or expenses.

Class Sponsored by:

***Kansas Restaurant & Hospitality Association***

***K-State Research and Extension***

Special Assistance? ---- Please contact your host site at least 30 days prior to the class for assistance.