

Food Safety Training & Certification

California Uniform Retail Food facility Law requires re-certification of competence in Food Safety and Sanitation every 5 years. Passing the ServSafe® exam is necessary to renew your certification. This training includes the National Restaurant Association ServSafe® exam, ServSafe® Essentials book, answer sheet, and certificate. This ServSafe® workshop is recognized by the California Health Department and fulfills State certification obligations. You will learn the importance of food safety practices and how to implement them in your food service establishment. The trainer is a nationally known restaurant consultant and dynamic, certified trainer. Participants **must** register and purchase books 2 - 3 weeks prior to the class to allow time for book delivery and self-study. **Seating is limited!**

<u>Date:</u> Wednesday, and Thursday, March 16 and 17, 2022 <u>Time:</u> 9:00am - 5:00pm (select your training day/date above)

Cost: \$120 per person pre-paid (Includes book)

\$80 per person prepaid (Book Not Included)

Location: Butte College SBDC, 2480 Notre Dame Blvd., Chico

Space is limited, advanced registration and payment is required to reserve your seat. For information, registration & payment (credit card only), call:





Butte College Small Business Development Center (SBDC) 530-895-9017 Phone



ServSafe Food Safety Trainings - March 16 & 17, 2022 ~ 9:00am - 5:00pm

Register today! Please call to register, with payment (credit card only)
Butte College Small Business Development Center (SBDC)
530-895-9017

Name	I	Business Name		
Mailing Address			Phone	
City	State	Zip	Email	



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