

REGISTRATION INFORMATION

What is included with my registration?

- ANSI-CFP accredited Certified Professional Food Manager Examination—*ServSafe*.
- A course book, *Food Safety: It's Our Business (Item #SP-61)* can be purchased at <http://agrilifebookstore.org> or by calling 1-888-900-2577 in English or Spanish for \$20.00.

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID or pass port. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you choose not to get a refund and "transfer classes," you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned checks**.

Mail completed registration form and your check or money order to:

FPM

114 C Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at <http://foodsafety.tamu.edu/> or contact:

E. Kay Davis
County Extension Agent
Family and Consumer Sciences
Lubbock County
(916 Main Street, Suite 201) P.O. Box 10536
Lubbock, TX 79408
806-775-1680
or
Deana Sageser
County Extension Agent
Family and Consumer Sciences—Hale County
225 Broadway, Suite 6
Plainview, TX 79072
806-291-5270



Extension Programs serve people of all ages regardless of race, color, religion, disability or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.



2012 Dates

Mar 29, Plainview
April 26, Lubbock
July 18, Plainview
August 3, Lubbock

Time: 1 PM– 5 PM

Cost: \$40.00

Registration Due

2 Days Prior
to Training

EXAM OFFERED:

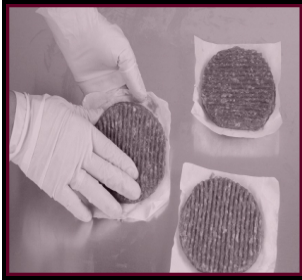
SERVSAFE



The topics that you will need to know before taking the examination include the following:

FOOD SAFETY AND SANITATION

- ◆ Foodborne illnesses/outbreaks
- ◆ Types of contamination
- ◆ Food safety hazards
- ◆ Identifying foodborne illnesses
- ◆ Personal hygiene



After passing the examination:

- ✓ You will fulfill state requirements for Certified Food Manager.
- ✓ Demonstrate your knowledge of food safety principles.

FOOD FLOW AND HACCP



- ◆ Hazard Analysis Critical Control Point
- ◆ Purchasing and receiving food safely
- ◆ Keeping food safe during preparation

MANAGING THE OPERATION

- ◆ Sanitary Facilities
- ◆ Pest Management



REGISTRATION FORM FOR RE-TEST ONLY

FIRST AND LAST NAME

ADDRESS

CITY

ZIP CODE

TELEPHONE

ESTABLISHMENT

DATES OF TRAINING YOU ARE ATTENDING:

NOTE: To be considered a Re-Test, a participant must have taken the exam with extension previously and not passed. The participant is now attempting to test again to make a passing

Please check which language you would like to receive.

ServSafe Exam: English Spanish
 Chinese Japanese Korean French
Canadian Large Print

Make your check or money order payable to:
Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: _____

Training times: _____

Location of training: _____

County of training: _____

Instructors: E. Kay Davis & Deana Sageser

Registration Deadline: _____