

ServSafe Food Safety Training

Due to recent publicity regarding foodborne illness outbreaks, your customers are more concerned about food safety.

Don't miss this opportunity to obtain certification from the National Restaurant Association and become a certified food protection manager. You will:

- Receive a **9th Edition ServSafe Manager** reference book for your establishment.
- Be able to implement facility sanitation programs and provide employee training.

Prior to the training, you will receive the ServSafe Manager book. The class is taught in English -- contact us if you need a book or test in Spanish, Chinese or Korean.



Program Content

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food
- Purchasing, Receiving and Storage
- Preparation and Service
- Food Safety Management Systems
- Sanitary Facilities and Pest Management
- Cleaning and Sanitizing

Other Food Safety Programs:

The **ServSafe Food Handler** Program is a 3-hour basic food safety class for foodservice employees.

What You Need to Know about Food Allergies is a 2-hour program. Topics will include food allergy basics, preparing food safely and reducing allergy risks.

Both programs can be scheduled at a time convenient for your facility. Contact your local Extension Office for more information.

To register by mail: Complete the form below and mail with a check.

To register by credit card: Complete online registration form at:
<http://go.unl.edu/servsafe>

Registration Form

- ☐ August 10 - Registration due July 31
- ☐ September 28 - Registration due September 18
- ☐ November 9 - Registration due October 30
- ☐ December 7 - Registration due November 25

Name(s) _____

Business _____

Address _____

Email Address _____

Phone (_____) _____

\$130 fee for book, class, and certification exam **must be enclosed.**

Make check payable to
University of Nebraska-Lincoln

Return this form by the due date to:

Hall County Extension
3180 W US Highway 34
Grand Island, NE 68801
308-385-5088 | cwells2@unl.edu
Class size is limited!

Presenters

Elizabeth Exstrom – Nebraska Extension Educator, with a focus area of Horticulture, Landscape and Environmental Systems

Maria Cotom Pacheco - Environmental Health Specialist, Central District Health Department

Elizabeth Perez - Environmental Health Specialist, Central District Health Department

Cami Wells – Nebraska Extension Educator with a focus area of Health and Wellbeing

Accommodation requests for may be directed to Cami Wells at least two weeks prior to the program at camii.wells@unl.edu or 308-385-5088. Early requests are strongly encouraged to allow sufficient time to meet access needs.

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Nebraska Extension in Hall County
3180 W US HIGHWAY 34
GRAND ISLAND, NE 68801



ServSafe Manager®

Food Safety Training for Managers

*A Certification Program by
The National Restaurant Association and
taught by Nebraska Extension*

August 10, 2026

September 28, 2026

November 9, 2026

December 7, 2026

Hall County Extension Office
College Park
3180 West US Highway 34
Grand Island, NE 68801

Hours for the session are:
8:30 a.m. – 6:00 p.m.

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