



FOOD SAFETY TRAINING

September 22 & 29- Elnora
Meets Indiana Law Food Handler Certification Requirements

SERVSAFE® Manager Certification Class Schedule

September 22 & 29, 2008
North Daviess Elementary School
5498 E State Rd 58
Elnora, IN 47529

Check In 8 - 8:30 a.m.
Class 8:30 a.m. to 5 p.m.

• **Two pieces of identification are required to take the exam. (one photo ID and another with your signature)**

• A lunch break will be provided, lunch is not included in the fee.

Reasonable cost

\$130 Includes instruction, book & exam

\$105 Discounted rate available to members of RHA, IH&LA, ACF, or NICA; daycares, schools, Government, nonprofit agencies.

• Exam proctoring only
\$50 (\$35 Discounted rate)

For More Information

Restaurant & Hospitality Assn of Indiana
200 S. Meridian Street, Suite 350
Indianapolis, Indiana 46225
(317) 673-4211 or (800) 678-1957
fax (317) 673-4210
info@indianarestaurants.org

Traveling Indiana?

Visit IndianaOvernight.com for great Indiana hotels, restaurants and attractions. Not to mention access to car rentals and airfare. Sign up for free today at www.indianaovernight.com.

Why our classes are a step above the rest

Multi-media Training

You receive intensive training by registered instructors using multi-media reinforcement including slides, videos, power point and interactive games.

Textbook Developed by the Industry

The ServSafe™ Essentials textbook contains the industry's most current sanitation information. Developed by the restaurant industry you can be assured that the material is presented in a useful and practical manner.

- Textbook available in English or Spanish.
- Exam available in Spanish, Korean, Mandarin Chinese, Italian, Vietnamese, Puerto Rican or Large Print

Exceptional Instructors

Because our instructors have industry and educational experience our classes achieve higher results than the national average.

RHAI class average grade is 89, national average is 85.

Over 95% of our students pass the certification the first time while the national average is 85%.

Indiana Food Code Requirements

You will receive information on Indiana specific code regulations as well as FDA guidelines.

Nationally Recognized Certification

A SERVSAFE® Certificate is given upon successful completion of an 80 question multiple-choice exam. You will also receive recognition from the International Food Safety Council and permanent registration in the National Restaurant Association Educational Foundation's national registry.

Continuing education credits are available from the ACF and ADA if applied for. Re-certification is recommended every five years.

Know anyone who isn't an RHA member or interested in becoming a member yourself?

The Restaurant & Hospitality Association of Indiana serves, promotes and represents Indiana's restaurant and hospitality industry. By joining the RHA, not only are you protecting your industry, but you will also enjoy real bottom line savings!

Member Benefits Include:

- Discounts on educational seminars and materials such as ServSafe
- Hoosier Hospitality Educational Conference
- Access to our library of industry related books, videos, articles, etc. and many more!

Have questions about membership? Contact Diana Shapiro or Lori Stearns at 317-673-4211, 800-678-1957 (toll-free) or e-mail info@indianarestaurants.org or visit us online at <http://indianarestaurants.org>.

For additional training opportunities visit:

indianarestaurants.org

Registration Form - ServSafe Manager Certification Class - Elnora- 9/22 & 9/29

A Registration Confirmation will be sent approximately one week prior to the class.
Results and Certificates will be mailed to the Contact Name and Address on this registration form.

Attendees _____

Company _____

Contact _____ E-mail _____

Address _____

City _____ State _____ Zip _____

Phone(_____) _____ Fax(_____) _____

Check here if an attendee needs special accommodations. (Pre-registration required)

Please indicate number of SPANISH TEXTBOOKS needed. Indicate number of EXAMS needed in a language other than English. (Exam booklet contains English translation)

Spanish Korean Chinese Italian Vietnamese Puerto Rican Large Print

REFUND POLICY: If unable to attend a class after payment is made, you may transfer to any RHA class without penalty or request a refund. All refunds will be distributed less a 10% administrative fee.

Payment Checks payable to RHA. No personal checks.

_____ @ \$130 or \$105 (discounted rate) \$ _____

Retest or Recert only (book and instruction not included)

_____ @ \$50 or \$35 (discounted rate) \$ _____

Total Enclosed \$ _____

_____ CHECK _____ AMEX _____ MASTERCARD _____ VISA

CARD No. _____

EXP DATE _____

CARDHOLDER'S NAME _____

Mail to: Restaurant & Hospitality Assn

Fax to: 317 673-4210

200 South Meridian Street, Suite 350

Indianapolis, Indiana 46225

Restaurant & Hospitality Association
200 S. Meridian, Ste. 350
Indianapolis, IN 46225



The leading food safety training for the industry

For additional training opportunities visit:

indianarestaurants.org

Indiana Law Requires Certification of one food handler per establishment

Certification is achieved by passing an approved exam.

ServSafe classes provide the necessary information to pass the exam.

SERVSAFE® is a nationally recognized program developed by the foodservice industry dedicated to helping the restaurateur prevent foodborne illness potentials. Public concern about food safety has never been greater. For your customers, safe foodservice is a matter of trust. For you, keeping that trust is a matter of survival.

SERVSAFE® is the most universally recognized and accepted course by state, county and municipal health authorities that require sanitation training of foodservice managers. The SERVSAFE® exam is one of only three exams that meets the **NEW Indiana certification requirements.**

SERVSAFE® focuses on the Hazard Analysis Critical Control Point (HAACP) systems of food safety. HACCP traces the flow of foods through a foodservice operation, concentrating on those critical areas where contamination is most likely to occur.