

# ENGLISH

## Food Safety Manager's Course

### One-Day Class

#### About This Course:

This is a one-day concentrated class, which was designed for foodservice professionals who have limited time restrictions. The class is also designed for students who need re-certification or re-testing.

This one-day class is an accelerated review on all the most important topics from several food safety textbooks. Although the student will have an assigned food safety book, the class will be taught from three different food safety sources, which are **ServSafe**, (National Restaurant Assoc.), **Health Guard**, (National Sanitation Foundation), **Essentials of Food Safety & Sanitation**, (National Registry of Food Safety Professionals). Additional information from the **CDC**, (*Center For Disease Control*) is also incorporated into the learning experience. All students participate throughout the entire class, and most students exhibit a lot of enthusiasm while being involved in the **Glo Germ** exercises, which adds additional understanding of bacteria and hand washing procedures. The difference between the one-day class and all two-day classes taught by other trainers in the industry is less break time, only 30 minutes for lunch and extended class time.

All information is the same and taught from the same core food safety information, whether it is a one-day class or a two-day class. The key to success in any of the food safety classes is to have read the book and done the exercises at the end of each chapter before coming to class. The minimum amount of time students should devote to reading and doing the exercises in their food safety book should be approximately 8 hours.

Students will learn and be trained and tested in the following topics concerning food service management:

- Providing safe food
- The Microworld
- Contamination, food allergies, & foodborne illness
- The Safe foodhandler
- Purchasing & receiving safe food
- Keeping food safe in Storage
- Protecting food during preparation
- Protecting food during service
- Principles of a HACCP system
- Sanitary facilities and pest management
- Sanitation regulations

After the concentrated review of each chapter, the students will be tested. The test usually starts at approximately 5:00 PM, and the student may take as much time as needed to complete the test. The average student takes about 90 minutes. All tests are multiple choice, and there will either be 80 or 90 questions to be answered.

In order to pass the test, the student must score 75%. If the student fails the examination, he or she may retake the exam at the next scheduled administration of the exam for a fee of \$40. The examination may be taken a maximum of three times (your first test, plus two retakes).

All the classes start at 8:30 AM and will end when the individual student has completed his or her exam.

#### COURSE FEE:

1. The course fee of **\$150** includes a new food safety book (**Health Guard**), which you own, along with additional study guides, first-class mailing of textbook, testing, and certification. Snacks and beverages for breaks are also provided in the fee. Lunch is on your own. Advance payment is required to guarantee your place in the class. Please remit payment no later than **14 days** prior to the course start date.

#### OR:

2. The course fee of **\$130** + a **\$10 refundable** deposit (if book is returned in good shape) includes the **rental** of a food safety book, which has to be returned to the instructor before leaving class. Everything else listed above also applies.



Registration



Bacteria & Rodents



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# Food Safety

## MANAGEMENT TRAINING

### Georgia's Health Department Requirements Certification for Food Safety Managers

- Restaurants
- School Cafeterias
- Church Kitchens
- Nursing Homes
- Taverns/Clubs
- Coffee Shops
- Catering
- Mobile Food Units
- Day Care Centers
- Sandwich Shops

#### THOSE WHO SHOULD RECEIVE TRAINING:

**Owners  
Operators**

**Chefs & Kitchen Managers  
Dietary Managers**

**Food & Beverage Directors  
All Food Service Managers**

#### Benefits of Certification:

- Prevent foodborne illness outbreaks by learning the correct prevention practices.
- Increase your inspection score from the County Health Department, which gives your food service establishment more credibility with your customers.
- Lowers business insurance premiums.
- Certification is good for five years & is recognized nationally in the foodservice industry.
- Makes you more employable in the foodservice industry and increases salary potential.

#### Cost of a Foodborne Illness to an Establishment:

- Loss of customers and sales.
- Loss of prestige and reputation.
- Embarrassment via the newspapers or word of mouth.
- Lawsuits resulting in lawyer and court fees.
- Increased insurance premiums.
- Employee absenteeism & need for retraining employees.

#### FOOD SAFETY CLASSES OFFERED BY:

**Consumer Education Services**  
PO Box 724261  
Atlanta, GA 31139  
(770) 333-7912  
(770) 384-1784 Fax



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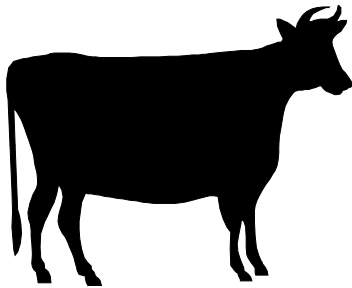


# BACTERIA

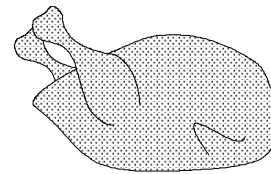
## In the Food Industry

Bacteria is a microorganism, which cannot be seen by the naked eye. Bacteria are composed of one or more cells, and the term micro means small. Pathogens, which includes bacteria, are sometimes referred to as germs, which is a negative term. **Bacteria surround us daily in the food industry**, and it is important to remember that sanitation is necessary to control them. Some bacteria (microorganisms) are harmful and cause disease, such as strep throat, staph infection, or food-borne illness. Many bacteria cause food to spoil.

Microorganisms are all around us. They are on our hair and hands, in our mouths, digestive systems, and in our waste products. We must learn to control the natural microorganisms because we live with them daily.

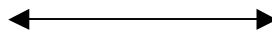


Using the best safety controls, **one** pound of raw ground beef can still have as many as 136,200,000 bacteria. Although the average bacteria cell doubles every twenty minutes, some bacteria can divide as often as every seven minutes. One bacteria cell can multiply to more than 16 million cells in only **8** hours in the temperature danger zone.



Under the best conditions poultry, which is considered chicken, turkey, and duck, contains on the average of 40,000 bacteria per 4 square inch area of skin. It is important to handle these products correctly, so those bacteria do not have the opportunity to reproduce once we have received them from our food supplier.

Bacteria are the largest group of microorganisms. There are thousands of different kinds of bacteria, and they differ in size and shape. However, the average size of a bacteria cell or bacterium is 1/25,000 of an inch, or one micron. To visualize this, think of taking 25,000 cells and laying them side-by-side to equal one inch.



**1 inch**

25,000 bacteria cells side by side

A baby's toy block, approximately one inch on each side, could hold 9 trillion bacteria, that's 3,000 bacteria for every single person on the face of the earth.

**Could hold 9  
trillion bacteria**

**BABY'S TOY BLOCK**

### Reference:

George A. Schuler  
Extension Food Scientist  
The University of Georgia



## RODENTS IN THE FOOD INDUSTRY



### RAT FACTS:

- Rats are excellent swimmers.
- Rats avoid traps and bait.
- Rats are no exceptionally smart, but highly adaptive.
- Rats will eat meat or vegetables.
- Rats can crawl through an opening the size of a quarter to get into a building.
- Rats reproduce rapidly
  - Adult female rats can produce four to six litters per year.
  - Each litter of rats can contain from four to eight young.

### MICE FACTS:

- Mice are excellent climbers
- Mice will eat anything, but some species prefer to eat grains.
- Mice are curious, but wary of new things.
- Mice have large appetites.
- Mice can crawl through an opening the size of a dime to get into a building.
- Mice reproduce very rapidly – up to 11 times per year.
  - Adult female mice can produce up to seven young per litter.

### RATS AND MICE:

- Can carry and spread disease-causing microorganisms and bring fleas and ticks in a food service establishment. They are a serious health hazard.
- Eat and ruin food, damage property.
- Gnaw to reach food and water and to wear down their teeth, which grow continually.

### CONTROL MEASURES FOR RATS AND MICE:

- Deny rodents access to your food service establishment.
- Check all deliveries before they enter your establishment. Refuse shipments that show signs of infestation.
- Rodents and other pests are usually attracted to damp, dark, and dirty places. A clean and sanitary kitchen offers them little in the way of food and shelter.
- Fill openings or holes around pipes with concrete or cover them with sheet metal to deny entry to rodents.
- Install screens over ventilation pipes and ducts on the roof.
- Cover floor drains with hinged grates to keep rodents out.
- Seal all cracks in floors and walls. Use a permanent sealant recommended by your Pest Control Operator.
- Store dry food six inches from the wall and six inches off the floor.
- Dispose of garbage quickly and correctly. Keep garbage containers clean and tightly covered in all areas (indoor & outdoor). Clean up spills around garbage containers immediately.
- Continually monitor facility for signs of rodent infestation, which would be shiny black droppings (older droppings are gray), tracks, hair, nesting materials, signs of gnawing, and holes, which could be in dirt, rock piles or along foundations.
- Deny rodents food, water, and a hiding or nesting place.
- Prevention is critical in pest control, but if you do have an infestation, work with a licensed **Pest Control Operator** to eliminate pests or rodents that do enter. Only professional **PCO's** are allowed to use chemicals to eliminate rodents.



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# REGISTRATION

**Consumer Education Services**  
 PO Box 724261  
 Atlanta, GA 31139  
**(770) 333-7912**  
**(770) 384-1784 Fax**

<b>OPTION I</b> (Please Print)	<b>One-Day Class</b> (English)	<b>OPTION II</b> (Please Print)	<b>Two-Day Class</b> (Non-English)	Circle the type of class:
<b>Date:</b>		<b>Date:</b>		<b>English</b>
<b>Time:</b>	8:30 AM – 6:30	<b>Time:</b>	8:30 AM – 5:30 PM	<b>Spanish</b>
<b>Location:</b>		<b>Location:</b>		<b>Chinese</b>
<b>Class Fee:</b>		<b>Class Fee:</b>		<b>Korean</b>
				<b>Vietnamese</b>

(Please fill out registration in English)

**Student's Name:** (Please Print) \_\_\_\_\_ Home Phone: \_\_\_\_\_

**Address:** (No PO Boxes) \_\_\_\_\_ City: \_\_\_\_\_ County: \_\_\_\_\_ Zip: \_\_\_\_\_

**Food Service Establishment:** \_\_\_\_\_ Work Phone: \_\_\_\_\_

**Address:** \_\_\_\_\_ City: \_\_\_\_\_ County: \_\_\_\_\_ Zip: \_\_\_\_\_

**Examination:** English: \_\_\_\_\_ Spanish: \_\_\_\_\_ Korean: \_\_\_\_\_ Chinese: \_\_\_\_\_ Vietnamese: \_\_\_\_\_  
 (Please indicate with an X)

_____ <b>Food safety</b> Class (s) @ \$ _____ each \$ _____ Which includes Advanced mailing of text book	
Enclosed in my check, money order (or credit charges)	\$ _____ <b>Total</b>
Charge my: ___ VISA ___ MASTERCARD ___ DISCOVER	(Please indicate with an X)
Card No: _____ Exp. Date: _____	<b>Class Option # I</b> _____ English
Card Holder's Name (Please Print Name) _____	<b>Class Option #II</b> _____ Non-English
Card Holder's Signature: _____	

- If you send a check or money order, please make the check or money order out to: **Consumer Education Services** for the fee amount listed for your class.
- You will receive a receipt through the mail with your book and study materials..
- Make a copy of this registration and mail the original back to **Consumer Education Services** at the **address listed above**. If you pay by credit card, **you may fax** your registration using the fax number above. If you mail or fax your registration in **later than 15 days** before a class, you will be charged an additional **\$25** to get into the class, if there is room, because of limited seating. Mail registration early to have enough study time.



