



T H E C H A M B E R
KENNEBUNK-KENNEBUNKPORT
ARUNDEL

The Chamber of Commerce is offering the following **ServSafe** course.

Course: Certified ServSafe Manager Food Safety Class
Date: Monday, August 4, 2014
Time: 8:30 a.m. - 5:00 p.m.
Location: Duffy's Tavern & Grill, 4 Main Street, Kennebunk
Cost: \$139 per person with textbook and pre-test or \$119 per person without textbook
Both costs include National Exam and Certification

Space is limited to 20 people.

REGISTRATION DEADLINE: July 28th

For information or to register, please contact Dawn Brennan-Daly at 207-967-0857 or info@gokennebunks.com.

The State of Maine now has a regulation which mandates: Each Food Establishment as of January 18, 2012 must have at least one Full Time Certified Food Protection Manager (CFPM) who is responsible for training and implementing Food Protection Measures so that each Person in Charge can also demonstrate safe food handling required in the Maine Food Code.

ServSafe is one of the largest recognized Food Safety Training organizations in the world. It operates with the support and direction of the National Education Foundation and is affiliated with the National Restaurant Association. The ServSafe class upon successful completion of the exam will provide each participant with a certification (CFPM). This certification is valid nationally and recognized for a period of 5 years in any food establishment in Maine

Class training and content include the following topics:

- Personal Hygiene
- Time/Temperature Control including types, use of, and calibration of thermometers
- Cause and Prevention of Foodborne Illnesses
- Cross Contamination
- Purchasing/Ordering and Receiving
- Cleaning and Sanitization
- Preparation, including Thawing, Cooking, Cooling, and Reheating
- HACCP
- Sanitary Facilities and Equipment
- Integrated Pest Management
- Federal & State Regulations including explanation and use of the Food Code