

\*\*\*Visit our website often for additional programs dates and locations\*\*\*

ServSafe® Certification (Ohio Level II), Recertification, Exam Proctoring, Ohio Level I  
Employee Food Safety Training, Person-In-Charge

Classes can be brought to you....ALSO....We offer classes in CHINESE & SPANISH !

[www.nptraining.com](http://www.nptraining.com)

2016

**PRICE FREEZE**

Our training locations continue to support us in our efforts to keep our prices as low as possible!  
For now we are still able to offer the rate of

**\$179.00**

**SERVSAFE FALL 2016 SCHEDULE**

{CLASSES ADDED WEEKLY: go to [www.nptraining.com](http://www.nptraining.com)}

WOOSTER  
October 3 & 4  
Hilton Garden Inn  
Register by Sept 28

CLEVELAND  
October 24 & 25  
Sysco Foods  
Register by Oct 19

CANTON  
Nov 14 & 15  
Comfort Inn Hall of Fame  
Register by Nov 9

CHINESE (Mandarin)  
October 10 & 11  
Cleveland  
Sysco Foods  
Register by Oct 5

ST CLAIRSVILLE  
October 13 & 14  
Days Inn  
Register by Oct 7

FREMONT  
Oct 31 & Nov 1  
Sandusky Co. Health Dept.  
Register by Oct 24

CHARDON  
Nov 16 & 17  
Geauga Co. Health Dept  
Register by Nov 10

CHINESE (Mandarin)  
November 10 & 11  
Youngstown / Austintown (Location Pending)  
Register by Nov 4

CONNEAUT  
October 17 & 18  
Villa At The Lake  
Register by Oct 12

COLUMBIANA  
November 7 & 8  
Dutch House Restaurant  
Register by Nov 2

CLEVELAND  
Nov 28 & 29  
Sysco Foods  
Register by Nov 23

CHINESE (Mandarin)  
December 5 & 6  
Canton: Comfort Inn Hall of Fame  
Register by Nov 29

**TUITION : \$179.00 PER PERSON**

HOW DO I REGISTER????

\_\_\_ CIRCLE THE TRAINING LOCATION YOU WISH TO ATTEND ABOVE

\_\_\_ FILL OUT REGISTRATION FORM BELOW WITH YOUR PERSONAL INFORMATION

\_\_\_ KEEP A COPY OF THIS PAGE FOR YOURSELF

\_\_\_ MAKE CHECK PAYABLE TO: Nutrition Plus, Inc. -OR- CALL TO REGISTER by VISA, MC, DISCOVER, AMEX

\_\_\_ SEND THIS COMPLETED PAGE WITH  
PAYMENT TO:

Nutrition Plus, Inc.  
1311 Ohltown-McDonald Rd  
Mineral Ridge, OH 44440

QUESTIONS ???  
June Davies [JDaviesRD@aol.com](mailto:JDaviesRD@aol.com)  
(330)-544-9329 (330) 360-8695 (mobile)

Name(s) \_\_\_\_\_

Workplace \_\_\_\_\_

Phone (before 5pm) \_\_\_\_\_ Phone (after 5 pm) \_\_\_\_\_

Address \_\_\_\_\_ Circle Home / Work

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Confirmation will be made by phone when class minimum is reached - no later than 1 week prior to class date.



# SERVSAFE®: THE SERVING SAFE FOOD CERTIFICATION COURSE

**\*\*LEVEL II OHIO CERTIFICATION \*\***

**ALSO MEETS REQUIREMENTS FOR "PERSON-IN-CHARGE" and LEVEL I CERTIFICATION**  
As specified in the Ohio Uniform Code

**DEMONSTRATE THAT YOU ARE COMMITTED TO FOOD SAFETY !!!!**

---

ServSafe® from The Educational Foundation of The National Restaurant Association is recognized by health departments across the country as the "industry standard" and as THE course to certify food handlers.

Those who complete the 15 hr. course and pass the exam will receive the national ServSafe® certificate from the Educational Foundation of The National Restaurant Association which is valid for 5 years.

In addition, through Nutrition Plus, The Ohio Department of Health will issue a permanent Level II Certification in Food Protection letter and certificate to everyone successfully completing this course. **\*\* Effective March 2016 for those with a risk level 3 or 4 food license, this Ohio Level II Certification will be required for at least one employee that "directs and controls food preparation and service" according to rule 3701-21-25. This certification must be completed by March 2017.**

ServSafe® is accredited by the American National Standards Institute (ANSI) Conference For Food Protection (CFP)

---

## WHO SHOULD ATTEND

ALL MANAGERS & EMPLOYEES

## WHY

FOOD SAFETY IMPACTS YOUR CUSTOMERS, YOUR EMPLOYEES, YOUR BUSINESS !

This course will give you the knowledge and tools to :

- ✓ Recognize critical foodborne illness risk factors
- ✓ Reduce these risk factors when managing the flow of food
- ✓ Practice good personal hygiene
- ✓ Realize the importance of cleanliness and pest management
- ✓ Be aware of additional rules & regulations of the State Departments of Health.
- ✓ Demonstrate that you are a knowledgeable "PERSON IN CHARGE"
- ✓ PREVENT FOODBORNE ILLNESS & REDUCE LIABILITY & INSURANCE COSTS

## CERTIFIED COURSE PROVIDER

NUTRITION PLUS, INC. in conjunction with Ohio's State & Local Health Departments

## SCHEDULE

EACH CLASS IS 2 DAYS      15 hours of class time

## WHAT'S INCLUDED

Text Book, All Instructional Materials and Certification Exam

Continental Breakfast, Snacks & Refreshments, LUNCH ON YOUR OWN

## INSTRUCTORS

Certified / Approved by both The Educational Foundation of the National Restaurant Association and the Ohio Department of Health.

Teaching Methods include: Lecture, demonstration, class participation and video.

## CONTINUING EDUCATION

16 CEU's are offered by: the Academy of Nutrition & Dietetics, The School Nutrition Association and The Association of Nutrition and Foodservice Professionals. The State Board of Sanitarian Registration offers 15.25 CE hrs. Many accrediting organizations recognize ServSafe® and approve continuing education credits. Check with your professional organization if it is not listed here.