

REGISTRATION INFORMATION

What is included with my registration?

- ANSI-CFP accredited Certified Professional Food Manager Examination—*ServSafe*.
- A course book, *Food Safety: It's Our Business (Item #SP-61)* can be purchased at <http://agrilifebookstore.org> or by calling 1-888-900-2577 in English or Spanish for \$20.00.

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID or pass port. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlmert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- Substitutions may be made by emailing Julie Prouse at jlmert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you choose not to get a refund and "transfer classes," you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned checks**.

Mail completed registration form and your check or money order to:

FPM

114 C Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at <http://foodsafety.tamu.edu/> or contact:

Vanessa Casad
County Extension Agent
Family & Consumer Sciences

(254) 729-5314

TEXAS A&M
AGRI LIFE
EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M
AGRI LIFE
EXTENSION



**CERTIFIED
FOOD MANAGER
RE-TEST ONLY**

**EXAM OFFERED:
SERVSAFE**

Date
March 17, 2014

Time
2:00 pm

Place
200 W. State St,
Rm. G-13, Groesbeck

County
Limestone

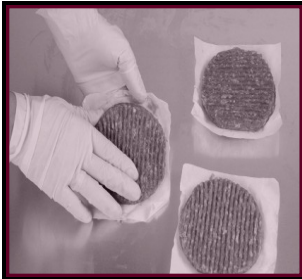
Cost
\$40.00

Food
Safety
it's our business

The topics that you will need to know before taking the examination include the following:

FOOD SAFETY AND SANITATION

- ◆ Foodborne illnesses/outbreaks
- ◆ Types of contamination
- ◆ Food safety hazards
- ◆ Identifying foodborne illnesses
- ◆ Personal hygiene



After passing the examination:

- ✓ You will fulfill state requirements for Certified Food Manager.
- ✓ Demonstrate your knowledge of food safety principles.

FOOD FLOW AND HACCP



- ◆ Hazard Analysis Critical Control Point
- ◆ Purchasing and receiving food safely
- ◆ Keeping food safe during preparation

MANAGING THE OPERATION

- ◆ Sanitary Facilities
- ◆ Pest Management



REGISTRATION FORM FOR RE-TEST ONLY

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

NOTE: To be considered a Re-Test, a participant must have taken the exam with extension previously and not passed. The participant is now attempting to test again to make a passing score.

Please check which language you would like to receive.

ServSafe Exam: English Spanish
 Chinese Japanese Korean French
Canadian Large Print

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: Monday, March 17, 2014

Training times: 2:00—4:00 pm

Location of training: 200 W. State St., G-13, Groesbeck

County of training: Limestone

Instructors: Vanessa Casad