

FOOD SAFETY CERTIFICATION COURSES & EXAMS

Fidelity Safety & Training providing ServSafe® and National Registry of Food Safety Professionals (NRFSP)

Time: Course 8:00 a.m., Exam 11:30 a.m. (½ day program)



Course Schedule & Registration Form

Language: Courses are in English, exams are available in English, Spanish, Simplified and Traditional Chinese, Vietnamese, Japanese, Korean, and Arabic.

Discount: Register at www.fidelitiesafety.com and save \$10 per company. Use coupon code 1010 during your online registration.

Location	2010
Bakersfield	February 23, April 15, June 9, August 4, October 13, December 8
Visalia	January 12, March 16, May 27, July 13, September 14, November 9
San Luis Obispo	February 16, April 13, June 8, August 10, October 12, December 7
Santa Maria	January 12, March 16, May 18, July 13, September 14, November 9
Bishop	May 3, 2010 (8:30am – 2:00pm, Exam 2:00pm)
Lemoore	June 7, 2010
Your Restaurant	Custom classes at your location for 12 or more people. Call for more information.
Home Study	Home study and take the certification examination by appointment at our office in Atascadero or Visalia. This option includes an English FS&T Food Safety Handbook and exam at our office for \$164.00. Call (866) 221-4045 to make an appointment.
Online Courses	For more information or to see the course library, go to: http://www.fidelitiesafety.com/food/index.html

Register online and save \$10 per company instantly. Use coupon code 1010 at www.fidelitiesafety.com.

Register three people online and get one free. Use coupon code 342 at www.fidelitiesafety.com.

Refund and other policies available at www.fidelitiesafety.com or contact us at the numbers below.

Name		Phone Number	
Company Name		Fax Number	
Mailing Address		E-Mail Address	
City & Zip Code		Course Date	
Exam Language	(Advanced notice required for languages other than Eng./Span.)	Course Location	
<input type="checkbox"/> \$119 Course & Exam	<input type="checkbox"/> \$11 FS&T English Food Safety Handbook (Optional) <input type="checkbox"/> \$31 NEHA Spanish Food Safety Handbook (Optional)	Total \$ _____	
<input type="checkbox"/> Check # _____	Make check payable to FS&T		
<input type="checkbox"/> Credit Card Number:		Expiration Date: (Mo/Yr) ___/___	
Credit Card Billing Address:		Security Code, Back of Card: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	

How did you hear about us? Mailer Health Dept Referral Repeat Customer Web Search

Mail to: FS&T • P.O. Box 1875 • Atascadero, CA • 93423-1875

Fax to: (805) 830-0303 • Toll Free (866) 221-4045

Central Valley (559) 738-6015 • Central Coast (805) 434-5687

Fidelity Safety & Training (FS&T)
Food Safety Certification Courses and Examinations
Policies & Details

Course & Examination Times

- Course & Exam - 8:00 a.m. to 12 Noon*
- Examination Only - 11:15 a.m.*

**Completion time is approximate and depends on how long it takes attendee to complete the examination.*

Fees

- Course & Examination - \$119.00 per person
- Exam Only - \$79.00
- Optional NEHA Food Safety Handbook (Spanish) - \$31.00
- Optional FS&T Food Safety Handbook (English) - \$11.00

Refund / Cancellation Policies

You may reschedule to another date if you notify us within two weeks (14-days) prior to the exam without penalty. There is no penalty and you do not need to notify us if you are sending someone in your place. If you are unable to attend the Certified Food Handler Course/Exam please notify us within two weeks of the course date to receive a 75% refund on the course/exam fee. **There are no refunds or reschedules two weeks prior to the course or if you fail to show for the course/exam. If you miss your scheduled course/exam date, you will need to register and pay again.** We are unable to refund you for study materials (books, etc.) or postage once the material(s) have been sent in the mail.

Discounts

- **Online Registration Discount** - Register online and save \$10 per company instantly. Use coupon code 1010 during your registration online at www.fidelitysafety.com. Discount cannot be used with any other coupon or discount.
- **Three 4 Two Discount** - Register online three employees and get one (1) free, save \$119 instantly during your registration online at www.fidelitysafety.com. Use coupon code 342. Discount cannot be used with any other coupon or discount.

Registration Options

- **U.S. Mail (Check, Money Orders, Visa, MasterCard, Discover & America Express)** Print the form and mail it to the address below with a check payable to FS&T. You may also call or email us with your fax number, mailing address, or email address and we will return your call or email within 24-hours.
- **Fax (Visa, MasterCard, Discover & America Express)** Complete registration form and fax it to (805) 830-0303
- **Online (Visa, MasterCard, Discover & America Express)** Go to www.fidelitysafety.com

Payment

In order to register and guarantee your seat, payment must be received at least two weeks before the date of the course. If paying by check, make check payable to FS&T and mail it to the address on the bottom of the page. Returned checks will result in a \$25 service and return fee. Hurry, classes fill up quickly and are on a first come, first served basis. If you paid by credit card, your credit card statement will show our company as: **"FS&T Food Safety Class."** If you deny or cancel the charge with your credit card company, you will not receive your certificate and be charged an additional \$25 service fee.

Important Information

If you require special accommodations, please advise us prior to registering. In order to successfully pass the exam, we recommend that you study the food safety handbook (optional handbook available in English or Spanish or you may use a book from a previous course) and be able to read, write and understand English, Spanish or the language you requested the exam in. The exam and certificate are state approved and available in other languages. Once your registration is received, you will be emailed, faxed or mailed a confirmation letter and if ordered, your optional food safety handbook. Classes fill up quickly and are on a first-come, first-served basis. All exams and certificates will be from the National Registry of Food Safety Professionals (NRFSP), unless prior arrangements have been made. ServSafe (National Restaurant Association) exams and certificates are available if requested in advance and cost an additional \$75 per person.

Language+

All courses are taught in English or Spanish, but exams are available in English, Spanish, Korean, Vietnamese, modern and traditional Chinese, Arabic, and Japanese. You must notify our office immediately and at least 14-days prior to the course date if you would like the exam in a language other than English or Spanish.

Important Food Safety Times and Temperatures (As Recommended by the FDA 2005 Food Code)

- ✓ Temperature Danger Zone 41-135 ° F.
- ✓ Bacteria can double their population every 20-minutes.
- ✓ During hand washing, wash/rub hands together for at least 20-seconds.
- ✓ Hand washing water temperature should be at least 100 ° F.
- ✓ Meat, poultry, fish, and dairy, should be received at 41 ° F or lower.
- ✓ Sliced melons must be received at 41 ° F or lower.
- ✓ Shelled eggs, live crustaceans, and shellfish must be received at an air temperature of 45° F or lower.
- ✓ Hot foods must be received at 135 ° F or higher.
- ✓ Frozen foods must be received at 0 ° C / 32° F or lower.
- ✓ Thermometers must be accurate within +/- 2 degrees.
- ✓ Thermometer ice point calibration method: Hold for 30-seconds, calibrate to 32 ° F.
- ✓ Thermometer boiling point calibration method: Hold for 30-seconds, calibrate to 212 ° F.
- ✓ While holding cold or hot foods, check food temperatures every 2-hours.
- ✓ Check the temperature of food in two different places for a minimum of 15 seconds.
- ✓ The air temperature in the refrigerator must be approximately 2 ° F lower than the required food temperature. (Example, to hold meat at 41 ° F the air temperature may need to be 39 ° F.
- ✓ Keep stored food at least 6-inches off the floor.
- ✓ Immobile equipment shall have a space of 4" from countertop and 6" from floor to allow for cleaning/sanitizing.
- ✓ Dry storage storerooms should be 50-70 ° F.
- ✓ Dry storage storerooms should have the relative humidity of 50-60%.
- ✓ Meat, poultry, fish, and dairy must be stored at 41 ° F or lower.
- ✓ Eggs, received and stored at 45 ° F or lower, once cooked, store at 41 ° F or lower.
- ✓ Potentially hazardous foods shall be held at 41 ° F or below for no more than 7-days.
- ✓ Hold ROP foods (Reduced Oxygen Packaging) at 41 ° F or below for no more than 14-days.
- ✓ During heating/cooling foods, pass food through the middle of the danger zone (70-120 degrees) as quickly as possible.
- ✓ Thawing food under running water - no more than 2-hours at a water temperature of 70 ° F or below.
- ✓ Cooking temperature for poultry, stuffing, and stuffed meats is 165 ° F for 15-seconds.
- ✓ Cooking temperature for pork, ham, bacon, fish, and eggs is 145 ° F for 15-seconds.
- ✓ Cooking temperature for ground meats or sausage is 155 ° F for 15-seconds.
- ✓ Potentially hazardous foods cooked in a microwave, must reach 165 ° F and stand for 2-minutes.
- ✓ Cool foods to 41 ° F or lower within 4-hours. (One-Stage Method)
- ✓ Cool foods from 135° F to 70° F within 2-hours, then to 41° F or lower within the next 4-hours. (Two-Stage Method)
- ✓ Reheat all foods to 165 ° F for 15 seconds within 2-hours.
- ✓ During manually sanitizing (immersion in hot water), the water temperature shall be above 170° F.
- ✓ During mechanically sanitizing (machine), the rinse water temperature shall be at least 180 ° F.
- ✓ Chemical sanitizers are typically effective between 75° F and 120° F.
- ✓ Keep shellstock tags on file for 90-days from the date the last shellfish was used.
- ✓ Potentially hazardous foods have a pH (acidity) of greater than 4.6 pH (7 is neutral).
- ✓ Potentially hazardous foods have water activity (aw) of greater than .86 aw (pure water is at 1.0).

Note: Your local health department or employer may require more stringent requirements.



- - - Discount Available - - -

CERTIFIED FOOD SAFETY MANAGER COURSE & EXAM

Register online and save \$10 per company instantly. Use coupon code 1010 during your registration online at www.fidelitysafety.com.

Central Valley (559) 738-6015 • Central Coast (805) 434-5687

Toll Free: (866) 221-4045 • Email: safety@fidelitysafety.com