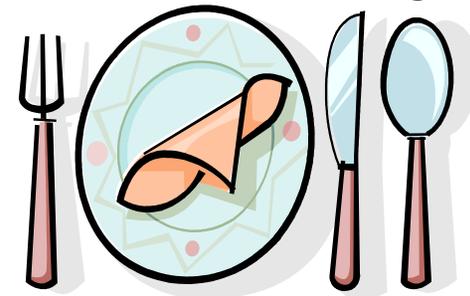


Instruction and Test  
to be a  
Certified Food  
Protection Manager



- ServSafe Prep  
Course and  
Certification Exam

- *Friday*

*August 19, 2011*

*8:00am – 5:00pm*

Class Location

Farren Care Center  
340 Montague City Rd Turners  
Falls MA 01376

- Instructor - Randy P. Crochier  
413-863-2353

[hxydad77@yahoo.com](mailto:hxydad77@yahoo.com)

ServSafe is a certified program developed by the National Restaurant Association to train foodservice workers about general food safety principles and Hazard Analysis Critical Control Points (HACCP) concepts.

**MASSACHUSETTS REGULATION**  
- Effective October 1, 2001, every food service establishment must have at least one full-time employee who is at least 18 years of age and who has passed a food safety exam which is recognized by the Dept. of Public Health. ('99 FDA Food Code w/ modifications). Local jurisdictions have the authority to exceed the state's minimum requirements. (105 CMR 590.000) - ServSafe meets this requirement

Topics covered in this course include:

- Foodborne illness and how to prevent them.
- Maintaining sanitary facilities and equipment
- Safe food handling from receiving to serving

***With your paid registration***

Course Materials & Directions will be mailed to you at least 14 days prior to class

Upcoming classes:  
Friday, September 23, 2011  
Friday, October 23, 2011

Ask about more classes to be scheduled throughout 2011

**\$150 Fee includes:  
Class**

**Course Materials,  
ServSafe Examination  
PRE-REGISTRATION IS  
REQUIRED**

**Registration Form**

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: Day \_\_\_\_\_

Evening \_\_\_\_\_

Email: \_\_\_\_\_

Class Date: \_\_\_\_\_

Mail registration with Check Payable to:

Randy P. Crochier Sr.  
22 Munn's Ferry Rd  
Gill MA 01354  
413-863-2353

Call for group discounts or to arrange a class at your location.