

# ServSafe

## Food Manager

### Refresher Class

Thursday, November 16, 2017  
1:00 to 5:00 pm

Refresher Class Fee - \$85  
Register by November 1st

#### Duties of Certified Food Manager

An owner or operator, through the certified food manager, is responsible for ensuring that:

- Hazards in the day-to-day operation of the food establishment are identified.
- Policies and procedures to prevent foodborne illness are developed and implemented.
- Employees are trained to ensure that there is at least one trained individual present at all times that food preparation activities are conducted who can demonstrate the knowledge required in the code.
- Food preparation activities are directed and corrective action is taken, as needed, to protect the health of the consumer; and in-house self-inspections of daily operations are conducted on a periodic basis to ensure that food safety policies and procedures are followed.

Register online or at  
the Backus office

[www.backusab.org](http://www.backusab.org)

Payment is due at the time of registration

Contact

Hoa Sobczynski

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## ServSafe Refresher Class | Thursday, November 16, 2017

Today's Date: \_\_\_\_\_ If you have a ServSafe book, please bring it to class

Name: \_\_\_\_\_  
(please print)

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

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

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

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

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

Signature: \_\_\_\_\_

### Office Use Only

Date Received: \_\_\_\_\_ Amount Paid: \_\_\_\_\_

Check# \_\_\_\_\_ Cash: \_\_\_\_\_ Credit Card: \_\_\_\_\_