



It's a fact.

Food safety barriers are in every operation.

Let ServSafe help prevent the mistakes that may be happening now.

The statistics are clear. The effects of improper food handling can happen any day at any time. Don't let one small mistake impact your customers and your bottom line.

Get ServSafe® food safety training and help your staff identify and prevent the most critical barriers.

- Does your food service staff need to be ServSafe trained and certified?
- Have you found it difficult to find a class near you?
- Is it impossible to schedule your staff around the training courses that are being offered?

Problem solved!

Contact Tracy Long, certified ServSafe® instructor/proctor, and she will bring the class and exam to your staff on your premises.

- Cost for training and exam is \$140 per person.*
- Reservations must be made 20 days in advance to avoid last minute fees.

Contact Tracy Long to schedule your class today!

866-861-5163

*3 person class minimum or \$100 additional class fee will be charged to cover travel expenses.

*6 person minimum for Upper Peninsula centers. Travel expenses may be additional.