

**PIEDMONT HEALTH DISTRICT
IN COOPERATION WITH THE
CENTRAL ATLANTIC STATES ASSOCIATION OF
FOOD AND DRUG OFFICIALS AND
PRINCE EDWARD CO. EXTENSION OFFICE
PRESENT:**

CERTIFICATION

FOR THE

FOOD SERVICE MANAGER

March 16 & 22, 2006

Course Material Covers:

- **Microbiology**
- **Food Protection**
- **Foodborne Illness**
- **HACCP**
- **Equipment**
- **Sanitary Facilities**
- **Insect/Rodent Control**
- **Dishwashing**
- **Foodborne Illness**
- **Personnel**
- **Regulations**

Food Mgr cert. agenda March 16 , 2006

8:15 – 8:30	Registration	
8:30 – 8:45	Welcome	Ed Dunn EHS Manager Piedmont Health District
8:45 – 9:15	Providing Safe Food	Steve Fuller Environmental Health Specialist Sr., Piedmont
9:15 – 10:00	The Micro-World	Steve Fuller
10:00 – 10:15	Break	
10:15- 11:15	Food Allergies, Foodborne Illness & Bloodborne Pathogens	Dr. Kay Rankin Director Piedmont Health District
11:15 – 12:00	The Safe Food Handler	Steve Phillips Environmental Health Specialist Sr. Richmond City Health
12:00- 1:00	Lunch	
1:00 – 2:00	Protecting Food During Preparation	Frank Scherra Environmental Supervisor Chesterfield Health Dept.
2:00 – 2:30	Principles of HACCP	Frank Scherra
2:30 – 2:45	Break	
2:45 – 3:30	Purchasing & receiving Safe Food	Patsy Pelland Prince Ed Extension
3:30 - 4:00	Storing Food Safely	Patsy Pelland

AGENDA March 22, 2006

9:00 - 9:30	Review	John O'Bryant & Steve Fuller
9:30 - 10:00	Protecting Food During Service	John O'Bryant Environmental Health Specialist Sr. Piedmont
10:10- 10:15	Break	
10:15 - 11:00	Sanitary Facilities & Pest Management	John O'Bryant
11:00 - 11:30	Sanitary Regulations	Steve Fuller
11:30 - 12:00	Review	Staff
12:00 - 1:00 ---	Lunch	
1:00 -----	Exam	

Turn in Exam Booklet and Exam when finished.