

**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 21 & 28, 2007

Course Material Covers:

- **Providing Safe Food**
- **Microbiology**
- **Contamination, Food Allergens & Foodborne Illness**
- **The Safe Foodhandler**
- **Purchasing & Receiving Food**
- **Food Storage**
- **Food Preparation**
- **Food Service**
- **Food Safety Systems**
- **Sanitary Facilities & Pest Management**
- **Food Safety Regulations**

Food Mgr cert. agenda March 21 , 2007

8:15 – 8:30		Registration	
8:30 – 8:45		Welcome	Ed Dunn EHS Manager Piedmont Health District
8:45 – 9:15		Providing Safe Food (Sec. 1)	Steve Fuller Environmental Health Specialist Sr., Piedmont
9:15 – 10:00	(Sec 2)	The Micro-World	Steve Fuller
10:00 – 10:15		Break	
10:15- 11:15		The Flow of Food An introduction (Sec. 5)	Frank Scherra Environmental Supervisor Chesterfield Health Dept
11:15 – 12:00	(Sec 8)	The Flow of Food Preparation	Frank Scherra
12:00- 1:00		Lunch	
1:00 – 1:30	(Sec. 10)	Food Safety Management Systems	Frank Scherra
1:30 – 2:00		The Safe Food Handler (Sec. 4)	Steve Phillips Environmental Health Specialist Sr. Richmond City Health
2:00 - 3:00	(Sec. 3)	Contamination Food Allergies & Foodborne Illness	Dr. Kay Rankin Director Piedmont Health District
3:00 – 3:15		Break	
3:15 – 4:00	(Sec.9)	The Flow of Food Service	John O'Bryant

AGENDA March 28, 2007

9:00 - 9:30	Review	John O'Bryant & Steve Fuller
9:30 – 10:00	(Sec. 6) The Flow of Food Purchasing & receiving	Patsy Pelland Prince Ed Extension
10:00-10:15	Break	
10:15 – 11:00	(Sec. 7) The Flow of Food Storage	Patsy Pelland
11:00 - 11:30	(Sec. 11) Sanitary Facilities & Pest Management	John O'Bryant
11:30 - 12:00	(Sec. 12) Food Safety Regulations & Standards	Steve Fuller
12:00 – 1:00	Lunch	
1:00 – 1:30	Review	
1:30-----	Test	

Turn in Exam Booklet and Exam when finished.