

Give your business, your brand and your customers the best protection possible.

Kansas Food Code requires all employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties (2-103.11(L)).

ServSafe Food Handler can be part of your training process.

ServSafe Food Handler training delivers consistent food safety training to employees, consumers, and volunteers involved with the preparation and serving of food.

- Training topics include: the importance of food safety, personal hygiene, controlling time & temperature, preventing cross-contamination, and cleaning & sanitizing
- Training will help your employees identify and control risk within your operation.

Registration Fee: \$15 per person

Registration must be received two weeks prior to the class date. Registration is confirmed after payment is received.

Credit card payment accepted online at krha.org/ServSafe or by faxing form to 316-267-8400.

If paying by check, mail your completed form and payment to address listed below:

Hays- Donna Krug 620-282-7338

Cottonwood Extension District
1800 12th St, Great Bend, KS 67530

Iola - Kathy McEwan 620-365-2242

Southwind Extension District
1 North Washington Ave, Iola, KS 66749

Kansas City - Lori Wuellner 913-299-9300

Wyandotte County Extension Office
1216 N 79th St, Kansas City, KS 66112

Yates Center - Kathy McEwan 620-365-2242

Southwind Extension District
1 North Washington Ave, Iola, KS 66749

Training sponsored by:



K-State Research & Extension ServSafe Food Handler 2019 Schedule

August

13 | Tue, 1:30 - 4:30 Hays

@ Cottonwood Extension District

September

09 | Mon, 1:00 - 5:00 Iola

@ Southwind Extension District

11 | Wed, 1:00 - 4:30 Kansas City

@ Wyandotte Co Extension Office

November

14 | Thu, 1:30 - 5:00 Yates Center

@ Southwind Extension District

19 | Tue, 1:30 - 4:30 Kansas City

@ Wyandotte Co Extension Office

**Additional training dates
available at krha.org/servsafe**

Questions:

Contact Cody Crawford at 316.267.8383
or Gayle Price at 620.820.6123

Private ServSafe classes can be
scheduled for ten or more employees.
Call for details.



Registration Form

Class & Date: _____ Contact Name: _____
Company Name: _____ Email: _____
Address: _____ City: _____ State: _____ Zip: _____
Credit Card: _____
_____ Visa _____ Mastercard \$ _____ Registration Fee
_____ Amex _____ Discover
Card No: _____ Auth Code: _____ Exp Date: _____
Name on Card: _____ Signature: _____

Credit card payments can be made at krha.org/servsafe or by faxing form to 316-267-8400. Checks should be mailed to training location listed on the previous page.

Student Name		English / Spanish (Book)
Student Name _____	Student Name _____	English ____ Spanish ____
Student Name _____	Student Name _____	English ____ Spanish ____
Student Name _____	Student Name _____	English ____ Spanish ____
Student Name _____	Student Name _____	English ____ Spanish ____
Student Name _____	Student Name _____	English ____ Spanish ____

Registration Policies

Refunds: A full refund minus a \$10.00 processing fee will be issued if notification is received one week prior to the training and the books are returned in original, wrapped condition. Refunds are not available after that date.

Student Rescheduling or Cancelling: In the event of an emergency you have six months from the original class date to reschedule and attend another scheduled training session. Registrants may also transfer the registration (with book) to another person.

Accommodations: If special assistance is needed please contact Cody Crawford at 316-267-8383, 30 days prior to the class.

Foreign Language: The class will be taught in English. If you would like to test in another language that can be arranged.

Class Cancellation: Program sponsors may cancel or postpone a course because of insufficient enrollment or other unforeseen circumstances. If a program is cancelled, the registration fee will be refunded, but opened/used books become the property of registrant. Program sponsors cannot be held responsible for other costs, charges, or expenses.

Trust *the* Training. Trust *the* Commitment.

Food Safety matters to your guests, let them know it matters to you!



By becoming a Trusted Table participant you will be able to promote your operations commitment to food safety, while taking advantage of FREE marketing.

Learn more at TrustedTable.org