

What is ServSafe®?

ServSafe is a training and certification program that teaches food and beverage safety. The National Restaurant Association (NRA) administers the program, which is accredited by ANSI and the Conference for Food Protection.

Ohio State University Extension offers ServSafe® trainings that fit every organization's needs, using a variety of training methods. This is a multiple day food safety training course for Ohio food service managers (Ohio Food Service Manager/qualifies for Ohio Certification in Food Protection certificate).

The ServSafe® training program is the industry standard for food safety education and this course meets the standards as set by the Ohio Department of Health as Level II Certification in Food Protection Manager Certification (Ohio Revised Code 3701-21-25).



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THE OHIO STATE UNIVERSITY
EXTENSION



NATIONAL RESTAURANT
ASSOCIATION

ServSafe® Managers Certification



Who should participate?

The ServSafe® program provides accurate, up-to-date information for all levels of employees on handling of food, from receiving and storing to preparing and serving.

This is a certification for those who manage food safety in restaurants, schools, hospitals, and other foodservice operations.

To receive this certification, you must pass a 90-question, multiple-choice exam with a passing score of 70% or higher.

Upon successful completion of the course and exam, participants receive a Certificate of Completion from ServSafe® and a Certification in Food Protection from the Ohio Department of Health.

Upcoming Classes for 2025

Dates & Times	3/25/25	8 am - 5 pm
	3/26/25	8 am - 5 pm
	4/22/2025	8 am - 5pm
	4/23/2025	8 am -5 pm
	4/24/2025	9 am -12 pm
	5/13/2025	8 am - 5 pm
	5/14/2025	8 am - 5 pm
	5/15/2025	9 am - 12 pm

Cost: \$200 (Cash or Check Only)

Registration includes course instruction, materials and exam.

Make Checks Payable to:
OSU Extension Columbiana County

Location:

7989 Dickey Dr. Suite 5,
Lisbon, OH 44432



Registration

Registration must be received no later than three (3) business days prior to the event and payment must be received before the class.

Bring your own Number 2 pencils for the exam. All personal items are to be left in your car. You will be required to bring a valid photo ID (driver's license).

Name: _____

Company: _____

Address: _____

Phone: _____

Email: _____

If you require special accommodations, please call a minimum of 10 days prior to the program. Every attempt will be made to provide for reasonable requests.

ServSafe® Training & Topics

The materials help define food safety best practices because the developers have involved specialists from regulatory agencies, academia, and the foodservice industry to create them. ServSafe® materials reflect the latest science, research and FDA Food Code.

ServSafe® Manager features the following topics:

- Providing Safe Food
- The Microworld
- Contamination & Food Allergens
- The Safe Food Handler
- The Flow of Food: An Introduction
- The Flow of Food: Purchasing, Receiving and Storage
- The Flow of Food: Preparation
- The Flow of Food: Service
- Food Safety Management Systems
- Sanitary Facilities & Equipment
- Cleaning and Sanitizing
- Integrated Pest Management
- Food Safety Regulations & Standards
- Employee Food Safety Training