



Food Handler



A Complete, Easily Administered Program

If even one food handler fails to adequately learn or adhere to proper food safety practices, your business – as well as your loyal customers – will be at risk. That’s why the **National Restaurant Association** (NRA) uses recognized experts to develop and update our comprehensive ServSafe® Food Handler training program. It’s both scientifically based and legally defensible. Available online or on-site, it uses innovative techniques to help employees learn critical concepts and practices. For your protection and peace of mind, use the most trusted training system in the industry.

*“It is professional,
it is accessible,
it is trans-
formational.”*

Mick Miklos
Vice President
of Food Safety
and Training,
Waffle House®

Be safe with ServSafe.

The Leader

ServSafe has been delivering better protection for businesses large and small for nearly 40 years.

Trusted

Based on the same ServSafe manager program that has awarded more than 5 million ServSafe certifications nationwide. No other program comes close.

Giving Back

ServSafe profits are reinvested in industry educational, outreach and advocacy programs.



Food Handler

It's mission-critical to ensure that **every member** of your food service staff understands what they must do to handle and prepare food safely. One food safety incident can destroy a business, so food safety training is vital. Here's how ServSafe® Food Handler training helps you achieve that objective.

- › Scientifically based and legally defensible.
- › ServSafe training courses are available online or on-site in English and Spanish.
- › Participants are thoroughly trained in all five key areas of their responsibility:
 - Basic food safety
 - Personal hygiene
 - Cross-contamination/allergens
 - Time and temperature
 - Cleaning and sanitizing
- › ServSafe works closely with the FDA and other regulatory agencies to ensure comprehensive training compliant with all requirements – national, state and local.
- › Consistent use of terminology and definitions make implementation, supervision and management of all food safety practices easy and efficient.
- › Designed to easily integrate into current onboarding programs.
- › **On-site Materials:**
 - Color-coded section for easy reference and introductions of key learning objectives help keep students engaged and motivated
 - Color photography shows activities from the learner's point of view
 - Visual cues help learners identify right and wrong practices
 - Available in English and Spanish
- › **Online Training:**
 - Activity-based training assists practice and recall
 - Participants learn at their own pace
 - Available 24 hours, 7 days a week
- › Participants must satisfactorily complete a 40-question assessment in order to be awarded a Certificate of Achievement.
- › Dedicated bilingual Service Center to answer your questions.



48,000,000

Americans get sick every year due to foodborne illnesses*

Source: Center for Disease Control

128,000

Are hospitalized

Source: Center for Disease Control

For more information about the ServSafe Program, please visit ServSafe.com or contact the National Restaurant Association at 1-800-765-2122 or ServSafe@Restaurant.org.



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*Numbers include individuals who became ill from all eating and drinking settings, including home-cooked meals.