



## Manager Food Safety



# The Leading Training and Fully Accredited Certification Program

Properly training managers and ensuring that your staff follows prescribed food safety procedures is a serious obligation. It's also your primary defense in reducing the risk of a foodborne illness outbreak in order to protect your customers and business from significant harm. The **National Restaurant Association's** (NRA) ServSafe® programs have been the acknowledged leader for nearly 40 years. Give your business, your brand and your customers the best protection possible.

## Be safe with ServSafe.

### Convenience

Available online or on-site, businesses across the country find our insightful training programs prepare their employees quickly and effectively.

### Trusted

The ServSafe program is the undisputed leader in food safety training, is accepted in all 50 states and has awarded more than 5 million certifications. No other program comes close.

### Peace of Mind

The National Restaurant Association consults with business managers and owners to ensure our programs meet their individual needs.

*"You have to be as passionate about food safety as you are about food."*

### **Jim Knight**

*Former Senior Director of Training, Hard Rock International*





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Every day, improper food handling threatens your bottom line. So it is critical to ensure that all food service managers **fully understand** what must be done to handle and prepare food safely. Here's how the ServSafe® program will help you achieve that objective.

- › The National Restaurant Association (NRA) engages industry experts to develop and update our resources, practices and programs.
- › ServSafe works closely with the Food and Drug Administration and state and local agencies to ensure compliance with all regulations.
- › Consistent use of terminology and definitions make it easy and efficient to implement, supervise and manage proper safety practices at all levels.
- › ServSafe consults with you to ensure the programs meet your individual needs.
- › Subject matter experts are available to answer questions.
- › Dedicated bilingual Service Center to answer your questions.
- › ServSafe Manager training courses are available online or on-site for greater convenience in multiple languages:
  - Textbooks: English, Spanish, Chinese and Korean
  - Online course: English and Spanish
  - Testing (paper/pencil): English, Spanish, Chinese, Korean, Japanese, French Canadian and English large print
  - Online testing: English, Spanish and Chinese
- › The ServSafe Certification Exam is accredited by ANSI-CFP – the American National Standards Institute / Conference for Food Protection – and recognized by all 50 states.
- › Includes additional risk management training in food handler and responsible alcohol service.



# 48,000,000

Americans get sick every year due to foodborne illnesses\*

Source: Center for Disease Control

# \$152 billion

Associated costs nationally

Source: Pew Charitable Trusts

For more information about the ServSafe Program, please visit [ServSafe.com](http://ServSafe.com) or contact the National Restaurant Association at 1-800-765-2122 or [ServSafe@Restaurant.org](mailto:ServSafe@Restaurant.org).



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