



Presents:

The National Restaurant Association Educational Foundation

ServSafe® Course



September 21, 2009

Monday • 8:00 A.M. – 3:00 P.M.

November 2, 2009

Monday • 8:00 A.M. – 3:00 P.M.

Food Services of America
Kent Distribution Center
18430 East Valley Highway
Kent, WA 98032

Topics We'll Cover:

- Foodborne outbreaks in Washington.
- How foodborne illness occurs.
- Key solutions to making sure your employees are preparing and serving safe food.
- Developing and implementing a food safety process in your operation using HACCP principles.
- Evaluating vendors for food safety practices.
- Looking at your operation's food safety practices at all steps.
- A fresh look at products which will help you meet the food safety challenge.

Who Should Attend?

- Food service managers and supervisors
- Staff lead employees
- Restaurant and kitchen managers
- Anyone wanting to be certified by the National Restaurant Association Educational Foundation

Certification allows you to obtain a 5-year food handler's permit. It also indicates that you are a leader in providing safe food and serves as the industry's benchmark of food safety excellence.

Continuing Education hours are available for R.D.'s, Diet Techs and C.D.M.'s.

ServSafe is a registered trademark of the National Restaurant Association Educational Foundation

more details on back

Registration

Tuition includes all seminar materials, ServSafe Coursebook, certification exam, and lunch.
\$125 FSA Customers

Select the class you wish to attend by checking the appropriate box below:

September 21, 2009 / 8:00 A.M. - 3:00 P.M.
(Registration must be received by Sept. 8)

November 2, 2009 / 8:00 A.M. - 3:00 P.M.
(Registration must be received by Oct. 19)

Indicate payment type:

- FSA to Invoice Account Will send P.O.
 Check (business or personal)

Account Number _____

Account Name _____

Attendee _____

Title _____

Address* _____

Phone _____

Sales Associate _____

**We will send your ServSafe Coursebook to this address.*

Fees are non-refundable. You may send an alternate employee or reschedule to a future class.

Please make your check payable to:
Food Services of America
P.O. Box 3547, Seattle, WA 98124
Attn: Kelly Norton



*FOOD SERVICES
OF AMERICA®*

Seminar Leader:

Barbara J. Pyper, MS, RD, CD, is the owner of An Apple a Day. She has extensive experience in managing both college and healthcare food service operations and is involved in food safety training and surveying for several local food service establishments.

Barb is an adjunct professor at Seattle Pacific University and a former instructor in two local culinary arts programs. She attended Oregon State University and Case Western Reserve University. Barb has successfully taught this class to hundreds of people.

What People Have Said About FSA's ServSafe® Course

- "I will be sending more of my staff - this is great info!"
- "Thank you for making food safety fun and interesting!"
- "Excellent, should be mandatory class for everyone in food service."
- "I have 20 years' government service and have attended lots of these type of classes. This, without a doubt, [was] the best of all for the type of information and how it was presented."
- "An excellent course. Will attend future classes."

Directions to FSA Kent Distribution Center
18430 East Valley Hwy, Kent, WA 98032
425-251-9100

From Seattle: Take I-5 South to I-405 North. Take Exit 2 to Highway 167 South. Take Exit SW 43rd St/East Valley Road. Turn left at traffic light onto East Valley Road. Turn left on to South 184th and take an immediate right to enter the FSA parking lot. Check in at reception.

From Bellevue: Take I-405 South. Take Exit 2A to Highway 167 South. Take Exit SW 43rd St/East Valley Road. Turn left at traffic light onto East Valley Rd. Turn left on to South 184th and take an immediate right to enter the FSA parking lot. Check in at reception.

From Tacoma: Take I-5 North to I-405 North. Take Exit 2 to Highway 167 South. Take Exit SW 43rd St/East Valley Road. Turn left at traffic light onto East Valley Road. Turn left on to South 184th and take a right to enter the FSA parking lot. Check in at reception.

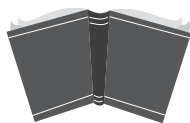
Lodging: If you need overnight accommodations, call and make your reservation with:

Holiday Inn Suites - Kent
22318 84th Ave. S., Kent, WA 98032
253-395-4300

Any questions, please contact Kelly Norton at:
phone: 425-251-3800
email: Kelly_norton@fsafood.com

Space is limited.

Be sure to send in your registration on or before the deadlines:
by September 8, 2009 for the September 21 session
or by October 19, 2009 for the November 2 session.



Study of the Seminar Coursebook
is required prior to attendance.

We look forward to seeing you there!



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