

GRA SERVSAFE® PROGRAMS

SERVSAFE® FOOD SAFETY TRAINING PROGRAM OVERVIEW

ServSafe® Food Safety is Offered in English & Spanish

The Georgia Restaurant Association's (GRA) ServSafe® training courses offer training for every level of your organization in a variety of training delivery methods, from textbooks and videos to CD-ROM and classroom training.



ServSafe® is the industry leader for food safety education.

More than 800,000 managers nationwide have been certified, with 95% of all state and local health jurisdictions recognizing ServSafe® as meeting their requirements. ServSafe® training empowers you and your employees to protect against food-borne illness outbreaks which will minimize insurance costs, reduce liability risks, and improve food quality.



The Atlanta Community Food Bank is one of the many incredible locations that host ServSafe® trainings.

The Georgia Restaurant Association's ServSafe® courses are designed to provide participants with viable information on potentially hazardous foods and safe food handling practices, the HACCP system of food safety; establishing, purchasing, and receiving standards and procedures; designing facilities and selecting appropriate equipment and guidelines for working with regulatory agencies.

Visit www.garestaurants.org/Schedule for a complete list of courses and to register online.

SERVSAFE® FOOD SAFETY COURSE	RECOMMENDED PARTICIPANTS	TIME	CERTIFICATION
EMPLOYEE LEVEL	Basic principals of food safety designed for all food handlers not previously certified	4 Hours	Certificate of Completion
FOOD PROTECTION MANAGER CERTIFICATION EXAMINATION	Full course and examination for foodservice managers, owners, operators, F&B directors, chefs, line cooks, kitchen managers, dietary managers, dieticians and others who need food safety training and certification.	8 Hours	Certification Valid for five years
TRAIN-THE-TRAINER	This one-day seminar is ideal for those who have passed the Food Protection Manager Certification Examination with a minimum score of 75% on the instructor examination and want to teach and encourage other employees and students to follow safe food handling procedures.	5 Hours	Certificate of Completion

Please see registration form for complete price listing. All course prices include respective course materials.