



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 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.