

**Coos Health & Wellness Restaurant Manager Certification Class**  
**A class is traditionally offered every year in March and again in September**

**What is "Manager Certification?"**

Along with Oregon's Department of Human Services adoption of the FDA Food Code comes the requirement for the food establishment to identify a "Person in Charge" during all hours of operation. Among other things, the person in charge should be able to demonstrate knowledge of: foodborne disease prevention, application of Hazard Analysis Critical Control Point (HACCP) and new food code requirements.

All the requirements for knowledge and responsibilities listed in the Food Rule, OAR 333-150-2-102.11, may seem daunting, but a person in charge is considered in compliance with this requirement IF they have passed an exam to become a "Certified Manager" by a program accredited by the Oregon Health Authority.

**Where is the Class?**

The class will be held at the CHW building 281 LaClair St, Coos Bay. Attending will save you the expense of traveling out of town to take a similar certification course. You can take the examine without taking the class, but preregistration is still required.

ServSafe® was established long before Oregon adopted the code. This attests that the ServSafe® program was developed for food safety purposes and not because of a rule. It is made available through the Oregon Restaurant Association's Education Foundation. Long time food industry people recognize the ServSafe® logo.

**Why should you get certified?**

"Meeting the demonstration of knowledge code requirement," is a benefit, but the real focus of this Manager Certification training is **FOOD SAFETY!** Successful participants should expect to gain the knowledge necessary to correctly answer inspector's questions on food safety and also learn to apply their knowledge to avoid Priority Code Violations - the big factors behind foodborne illness.

It's expected that when food service operators have higher levels of training, they also have better compliance with food safety rules. This might translate into better inspection scores, but the real benefit is a safer food product.

Coos County employs two ServSafe® Instructors with broad backgrounds in environmental health. Rick Hallmark, started with Coos County in 2001 and was first certified to teach ServSafe® in 1994. Peter Cooley started with Coos County in 2005. Expect the class to be worth your time.



**ServSafe®**  
**Manager Certification**  
**8:00 am - 5:00 pm**

**Coos Health & Wellness**  
281 LaClair St  
Coos Bay, OR 97420

*Sponsored by*  
**Coos Health & Wellness**

**Call 266-6720 for class COST & for next class March or September date.**

Training material comes from the ServSafe Essentials 7th Edition Book.

**New Requirement for Class**

A valid form of identification (Drivers license, school id, green card, etc) with your signature must be presented prior to entry into the class.

Employer: \_\_\_\_\_

Name of student: \_\_\_\_\_

Email address (only if you use email) \_\_\_\_\_

Daytime phone number: \_\_\_\_\_ Alternate number: \_\_\_\_\_

*To aid in passing the ServSafe exam, homework and reading will be expected of you prior to class. Plan for time to do this.*

**Return registration with the student fee to:**

**Coos Health & Wellness**

**541-266-6720**

**281 LaClair St, Coos Bay, OR 97420**

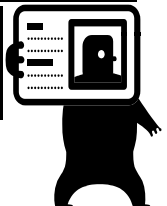
**Deadline for Registration: 7 days prior to class**

**\*\*\* Notice \*\*\***

**Class registration is non-refundable and non-transferable within two weeks of scheduled class.**

**(Books will be issued upon registration)**

Date Paid \_\_\_\_\_ Receipt #Amount \_\_\_\_\_  
Amount Received \_\_\_\_\_



**COME PREPARED WITH ID**