

Food Manager & ServSafe

[Download the Food Management registration form \(PDF\)](#)

Food Manager Sanitation Certification

Course #: 4731640400

Course Description:

Managers and employees in the foodservice industry will learn proper food safety procedures. The course fulfills the requirements of the Wisconsin Food Code and is the only option for those taking the examination for the first time or needing to recertify their expiring Food Manager Sanitation certification. A review of changes in the codes and regulations related to food safety and sanitation will be provided. Procedures for food preparation, sanitary work habits, cleaning and sanitizing procedures, and principles of Hazard Analysis and Critical Control Points (HACCP) will be covered. Instruction will be followed by an approved 90-question ServSafe examination. Successful completion of the examination with a score of 75% or greater will enable the student to retrieve and print their Certificate from the ServSafe website at no cost and serves as proof of certification for five years per the Department of Agriculture, Trade & Consumer Protection.

Class No:
9024

2/3/2025

Delivery:
Class

Fees Under 62:
\$75.00

Fees Over 62:
\$37.62

Instructor: Mellinger

Meetings:

Mon 2/3/2025 8:30am – 6:00pm at Northwoods Center 207

Class No:
9023

4/7/2025

Delivery:
Class

Fees Under 62:
\$75.00

Fees Over 62:
\$37.62

Instructor: Mellinger

Meetings:

Mon 4/7/2025 8:30am – 6:00pm at Northwoods Center 207
