



Level Two Certification in Food Protection Training Registration

The Level 2 Certification class will use the *ServSafe* Food Protection Manager material. After successfully completing the class and the exam, students receive a certificate from both *ServSafe* and the Ohio Department of Health. The Ohio Uniform Food Safety Code requires all food operations that have a license risk category 3 or 4 to have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service obtain the level two certification in food protection by March 1, 2017. The Shelby City Health Department is offering a 16 hour course for \$100 per person to meet this requirement. This course will cover in-depth concepts in food safety and protection and is approved by the Ohio Department of Health and is valid state-wide.

See the reverse side of this form for the 2017 training schedule.

Please complete this form and return it with a check payable to:

***Shelby City Health Department
43 West Main Street
Shelby, Ohio 44875***

Registration must be received two (2) weeks prior to the course that you wish to attend.

Name _____

Address _____ **City** _____ **Zip** _____

Phone # _____

Company Name _____

Desired course date and time _____

To be completed by Health Department

Payment Received Date: _____ **Amount:** _____

Level Two Training Schedule

Date: January 30th & 31st, February 1, 2, 3 (Mon-Fri)

Time: 5:00pm to 8:15pm

Location: Shelby City Health Department

5 Water Street

Shelby, Ohio 44875

It is recommended that each student pick up and review his/her ServSafe book prior to the scheduled class

Bring your *ServSafe Essentials* course book to class with a pen/pencil

Students must show photo ID to attend class and take the exam

Students must attend **all** classroom times

Cost: \$100

Class fee is non-refundable

Questions may be directed to Andrea Barnes at 419-342-5226

Please visit our website at <http://shelbycity.oh.gov/visitors/health> for additional courses and other information