Primary Instructor

Sarah Sowell
OSU Extension Educator Family & Consumer Sciences Fayette County
sowell.31@osu.edu

Assisted by other ServSafe™ Instructors and registered sanitarians, depending on location.

Not sure if this course is right for you?

Contact us for more information

740-335-1150

ServSafe™ is a registered of the National Restaurant Association Education Foundations.

OSU Extension - Fayette County
1415 US 22 SW, Washington Court House, OH 43160
740-335-1150

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information: http://go.osu.edu/cfaesdiversity.

2025

OHIO STATE UNIVERSITY EXTENSION

2026 Food Safety Training & Certification

Courses for Owners, Managers & Employees

THE OHIO STATE UNIVERSITY

What is ServSafe™ Managers?
(Level 2)

ServSafe™ Managers has become the industry standard in food safety training and is accepted in almost all United States jurisdictions that require employee certification.

The 16-hour ServSafe™ Managers program provides accurate, up-to-date information for all levels of employees on all aspects of handling food, from receiving and storing to preparing and serving.

This course empowers you to protect against foodborne illness outbreaks, minimize liability risks and improve food quality.

Upon successful completion of the course and exam, participants receive a Certificate from the National Restaurant Association and Certification in Food Protection from the Ohio Department of Health.

When & Where

April 9 and 16 **8:30 a.m.- 4:30 p.m.**

(Registration due March 30, 2026)

August 13 and 20 **8:30 a.m.- 4:30 p.m.**

(Registration due August 3, 2026)

November 5 and 12 **8:30 a.m.- 4:30p.m.**

(Registration due October 26, 2026)

Fayette County Extension

1415 US Route 22 SW, Suite 100
Washington Court House, OH 43160

(google maps 1415 Clinton Ave)

Participant MUST attend 2 consecutive week sessions to be eligible for the certification exam given at the end of the second day.

Person In Charge Food Safety Training?
(Level 1)

Employee Food Safety Training is a 4-hour basic food safety education for food service workers (such as servers, cooks, deli workers, dishwashers, daycare workers, cafeteria and food stand workers) who do not need certification but need basic safe food handling knowledge and skills.

The Employee Food Safety Training enhances employee understanding of major food safety principles, including time and temperature abuse, cross-contamination, and personal hygiene. The program includes hands-on activities, lots of class participation and a Certificate of Completion.

When & Where

March 12
(Registration Due: March 9)

October 8
(Registration due October 5)

Fayette County Extension

1415 US Route 22 SW, Suite 100 Washington Court House, OH 43160

(google maps 1415 Clinton Ave)

Training time
9:00 a.m.- 2:00 p.m.

**** Cancellation Policy****
Registration fees cannot be refunded. If notification of your inability to attend is received prior to the first session of the program, your paid registration will be honored at the next ServSafe™ or Employee Food Safety Training program offered by OSU Extension - Clark County.
You must be officially enrolled in the new class prior to its registration deadline.

ServSafe™ Managers and Employee Food Safety Training Registration Form

Name: _____

Company:_____

Supervisors name
(if taking Employee Food Safety Training):

_____

Address:_____

City, State, Zip Code:

_____

Phone:_____

Check for class options.

_____ ServSafe™ Manager

Dates Attending _____

_____ Employee Food Safety Training

Date Attending _____

Please list any special dietary needs

_____

NOTE: Payment of registration fee is required at time of registration.

ServSafe™ Manager fee
$175 per person

Employee Food Safety Training fee
$50 per person

Make check payable to : **OSU Extension**

Mail registration and payment to:

OSU Extension - Fayette County
1415 US 22 SW
Washington Court House, OH 43160

Space is limited.