



**Food Handler**

# A Complete, Easily Administered Program

If even one food handler fails to adequately learn or adhere to proper food safety practices, your business – as well as your loyal customers – will be at risk. That’s why the **National Restaurant Association** (NRA) uses recognized experts to develop and update our comprehensive ServSafe® Food Handler training program. It’s both scientifically based and legally defensible. Available online or on-site, it uses innovative techniques to help employees learn critical concepts and practices. For your protection and peace of mind, use the most trusted training system in the industry.

*“It is professional,  
it is accessible,  
it is trans-  
formational.”*

**Mick Miklos**  
Vice President  
of Food Safety  
and Training,  
Waffle House®

## Be safe with ServSafe.

### The Leader

ServSafe has been delivering better protection for businesses large and small for nearly 40 years.

### Trusted

Based on the same ServSafe manager program that has awarded more than 5 million ServSafe certifications nationwide. No other program comes close.

### Giving Back

ServSafe profits are reinvested in industry educational, outreach and advocacy programs.



# Food Handler

It's mission-critical to ensure that **every member** of your food service staff understands what they must do to handle and prepare food safely. One food safety incident can destroy a business, so food safety training is vital. Here's how ServSafe® Food Handler training helps you achieve that objective.

- › Scientifically based and legally defensible.
- › ServSafe training courses are available online or on-site in English and Spanish.
- › Participants are thoroughly trained in all five key areas of their responsibility:
  - Basic food safety
  - Personal hygiene
  - Cross-contamination/allergens
  - Time and temperature
  - Cleaning and sanitizing
- › ServSafe works closely with the FDA and other regulatory agencies to ensure comprehensive training compliant with all requirements – national, state and local.
- › Consistent use of terminology and definitions make implementation, supervision and management of all food safety practices easy and efficient.
- › Designed to easily integrate into current onboarding programs.
- › **On-site Materials:**
  - Color-coded section for easy reference and introductions of key learning objectives help keep students engaged and motivated
  - Color photography shows activities from the learner's point of view
  - Visual cues help learners identify right and wrong practices
  - Available in English and Spanish
- › **Online Training:**
  - Activity-based training assists practice and recall
  - Participants learn at their own pace
  - Available 24 hours, 7 days a week
- › Participants must satisfactorily complete a 40-question assessment in order to be awarded a Certificate of Achievement.
- › Dedicated bilingual Service Center to answer your questions.



## 48,000,000

Americans get sick every year due to foodborne illnesses\*

Source: Center for Disease Control

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## 128,000

Are hospitalized

Source: Center for Disease Control

For more information about the ServSafe Program, please visit [ServSafe.com](http://ServSafe.com) or contact the National Restaurant Association at 1-800-765-2122 or [ServSafe@Restaurant.org](mailto:ServSafe@Restaurant.org).



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\*Numbers include individuals who became ill from all eating and drinking settings, including home-cooked meals.