

## ServSafe® Program

# The Most Respected Training and Certification Source in the Industry

Foodborne illness and alcohol-related problems are major threats to your businesses and customers. That's why the **National Restaurant Association** (NRA) created the ServSafe® program nearly 40 years ago. And why – under the guidance of scientists and industry specialists – ServSafe training and certification are your best protection. This is the leading program that has been rigorously developed, regularly updated and solely administered by a single authority and used worldwide.

### Be safe with ServSafe.

#### Right for You

Neighborhood establishments to international chains depend on ServSafe for their protection.

#### Safety in Numbers

Over 65,000 instructors and proctors have chosen ServSafe over the past 40 years. Their expertise helps ensure the safety of your customers, your business and your staff.

#### Giving Back

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

*"ServSafe allows you to exceed expectations."*

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



# ServSafe® Program

The ServSafe® program provides **Food Handler, Manager Food Safety** and **Responsible Alcohol Service** training and certification. These innovative, effective programs are created by and for the food service industry.

- › ServSafe works closely with the regulatory community to ensure our training programs meet local, regional and national requirements.
  - › Highly qualified safety experts developed and update the ServSafe programs.
  - › ServSafe programs are scientifically based and legally defensible.
  - › ServSafe consults with business owners to ensure the programs meet their individual needs.
  - › Manager and food handler programs are designed to complement each other to help ease communication and training between different levels of staff.
  - › Service Center assistance is available in both English and Spanish.
  - › Profits are reinvested in industry educational, outreach and advocacy programs.
- › Multiple languages available for both on-site and online courses.
  - › Both online and on-site training options provide greater flexibility and convenience.
- On-site Benefits**
- Approved instructors guide learning sessions.
  - Knowledgeable professionals answer questions.
  - Once received, test results are posted within four business days.
- Online Benefits**
- Easy Internet access to lessons and tests.
  - Participants can learn at their own pace.
  - Gives immediate pass/fail exam results.



## \$152 billion

Associated U.S. costs  
due to foodborne illnesses  
each year

Source: Pew Charitable Trusts

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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