REGISTRATION INFORMATION

What is included with my registration?

- 1-Day Course
- ANSI-CFP accredited Certified Professional Food Manager examination (CFM) - SERVSAFE
- “Food Safety: It’s Our Business” course

What do I need to bring?

You MUST bring an acceptable photo ID, such as your driver’s license, ID card, military ID or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All refund requests will be assessed a $25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received at least two days before the course start date.
- Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you choose not to get a refund and “transfer classes,” you have 1 year from date of receipt to use your credit.

A $20.00 fee will be assessed on all returned checks.

Mail completed registration form and your check or money order to:

FPM
114 C Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at http://foodsafety.tamu.edu/ or contact:

Connie Sheppard, Ph. D.
Texas A&M AgriLife Extension Service
3355 Cherry Ridge Dr.
Suite 212
San Antonio, TX 78230
(210) 467-6575
c-sheppard@tamu.edu

TEXAS A&M
AGRILIFE EXTENSION

EXAM OFFERED:
SERVSAFE

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M
AGRILIFE EXTENSION

FOOD MANAGER
1-DAY CERTIFICATION TRAINING

Date
October 29, 2014

Time
8:30 am—5:00 pm

Place
Bexar County Office
3355 Cherry Ridge Suite 208
SA, TX 78230

County
Bexar

Cost
$115.00
**Texas A&M AgriLife Extension Service**

**Food Manager Certification Program**

Teach managers about:

### FOOD SAFETY AND SANITATION
- Foodborne illnesses/outbreaks
- Types of contamination
- Food safety hazards
- Identifying foodborne illnesses
- Personal hygiene

### FOOD FLOW AND HACCP
- Hazard Analysis Critical Control Point
- Purchasing and receiving food safely
- Keeping food safe during preparation

### MANAGING THE OPERATION
- Sanitary Facilities
- Pest Management
- Sanitation Regulations

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**How can this course help you?**

- Understand major causes of foodborne illness and how to prevent them
- Boost employee morale by increasing their professionalism.
- Improve relationships with health officials.
- Receive information in order to train your staff on-site.
- Increase food safety knowledge of your employees.
- Upon passing the *ServSafe* certification examination, you will fulfill state requirements for Certified Food Manager status.

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**REGISTRATION FORM FOR 1-DAY FPM PROGRAM**

**FIRST AND LAST NAME**

**ADDRESS**

**CITY**

**ZIP CODE**

**TELEPHONE**

**ESTABLISHMENT**

Please check which language of BOTH materials you would like to receive.

| Course book: | ☐ English | ☐ Spanish |
| ServSafe Exam: | ☐ English | ☐ Spanish |
| ☐ Chinese | ☐ Japanese | ☐ Korean |
| ☐ French Canadian | ☐ Large Print |

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _________________

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**FOR AGENT USE ONLY:**

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates:

Training times:

Location of training:

County of training:

Instructors:

Registration Deadline: