

ServSafe Manager Certification

June 20th and 21st
Wednesday and Thursday 8 am - 5pm —
Limited Space Available —
\$150 per person - Lunch will be included on both days



This two day training and certification teaches you the essential knowledge and best practices to keep your worksite safe and sanitary. This program blends the latest FDA Food Code, food safety research and years of food sanitation training experience. From the basics of hand washing, to more complex topics such as foodborne pathogens, your industry peers have provided you with the building blocks to keep food safe throughout your operation.

To register for this certification or to receive more information, please contact
Executive Chef Matthew Small
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or Lena Young
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