

Northeastern Technical College's Division of Continuing Education Presents:

# Safe Serve Workshop



**March 28, 2009**  
**8:00 am – 3:00 pm**  
**NETC Cheraw**  
**Cost: \$48/per person**

This six-hour workshop is designed for restaurant employees, caterers, day-care providers, school dietitians and anyone else who is responsible for food preparation and handling. The workshop will assist food handlers, and their places of employment, in meeting the requirement of the Pathogen Reduction/HACCP Regulation.

Participants will gain an understanding of the need for having both pre-operational and operational sanitation standard operating procedures (SOPs) and will learn about food safety in the following areas: basic microbiology and food safety, personal hygiene, facilities and equipment, cleaning and sanitizing, pre-operational sanitation SOPs, contamination and food borne illness, purchasing and receiving safe food/ingredients, food storage, sanitary facilities and equipment, integrated pest management and handling recalls.

*For more information or  
to register for this class  
call NETC at 921-6922.*

