

Food Safety Solutions

Critical For Your Business Success



ServSafe® Food Safety Manager Training and Certification

ServSafe training course provides food establishment owners and managers the opportunity to learn the industry standards and regulations regarding food safety. Our 12-hour course offers both training and a certification exam. The online exam will be given at the end of the second session. Upon the successful completion of the course and exam (minimum score of 75), participants will receive a ServSafe Certificate which satisfies the NJ requirement for "Risk Type 3" food establishments.

Required Materials: ServSafe® Essentials, 5th Edition, with online exam voucher - ESV5R.

Please purchase and review the textbook before beginning class. Bring two forms of ID (one photo) to class on day of the exam. Textbook and online exam voucher ESV5R can be purchased at www.servsafe.com for \$68 (allow one week for shipping).

Seminar # BID 802-80 • Cost \$75



NEW! Hazard Analysis Critical Control Point (HACCP) Certification

Who Should Participate?

Food industry managers; companies seeking Safety Quality Food (SQF) or similar certification.

Since January of 2011 when the "Food Safety Modernization Act" became law, ALL food processors need to have a HACCP plan or comparable Food Safety plan with "Hazard Analysis and Risk-based Preventative Controls" in-place. For any company operating under regulatory-required HACCP plans or subject to 3rd party HACCP audits or higher-level certification such as SQF, your leader of the HACCP Team and person conducting records review must be "HACCP certified." This certification is also recommended for all HACCP Team members, QA/QC personnel and all members of management. This course meets SQF and other program requirements for becoming HACCP certified.

This 20-hour class concludes with a written comprehension exam to meet 3rd party audit requirements. Attendees receive an introduction to the 7 basic HACCP principles, group break-out sessions offering "best practice" advice, and hands-on experience writing a model HACCP plan. Implementation of the written HACCP plan is discussed along with practical advice on how to conduct a Records Review, with template forms and industry-accepted formats provided.

Seminar # BID 818-30 • Cost \$500

**Register Now! For information on course starting dates, call extension 3021 at (609) 894-9311
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Burlington County College provides a host of affordable and convenient training opportunities for employers.

- access to state and federal grant funded programs
- non-credit Professional and Personal Development programs
- competitively priced customized training solutions provided at your workplace or our convenient locations

For more information contact us at (609) 894-9311 ext. 3021 or training@bcc.edu



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