

Imperial will be one site for a ServSafe Food Handler (formerly ServSafe Starts) Food Safety Training Course sponsored by the University of Nebraska-Lincoln Extension.

ServSafe Food Handler will be conducted on the following dates:

Tuesday, March 12, Imperial 1 p.m. to 5 p.m. MT.

Wednesday, March 13, North Platte, 1 p.m. to 5 p.m. CT.

Thursday, March 14, Lexington, 8:30 a.m. to 12:30 p.m. CT.

In Imperial, the course will be held at the United Metho-dist Church, 420 Holland Street.

Registration begins 15 minutes prior to schedule time.

ServSafe Food Handler is designed for kitchen employees including, but not limited to cooks, dish machine operators, shipment receivers and managers who handle, prepare or work closely with raw food.

ServSafe Food Handler does not replace the ServSafe program. Rather, it helps to expand the practices and principles of food safety to other employees in an establishment.

Upon successful completion of the exam participants will receive a certification from the National Restaurant Association. The course is administered by ServSafe certified instructors.

The registration is \$20 per person. Please feel free to copy and distribute this flyer to your employees. Registration deadline has been extended.

Snacks will be offered at the training but no meals will be served. A minimum of 15 people must be registered.

Contact UNL Extension Educator Andrea Nisley at 308-324-5501 for more information.