



ServSafe Sanitation Training Guidelines and Benefits

The ServSafe training program is directed towards owners, managers and supervisors. The State's purpose in mandating training certification is to upgrade the levels of food safety in food service operations by training those that have influence over others in the workplace.

The testing process can be very difficult for those with limited formal education or language difficulties. The test failure rate for workers is about three times that of owners and managers. At this time, the ServSafe training program is taught in English only.

The testing pass rate is enhanced greatly by preparation before class. Reading through the course book before class nearly triples the pass rate.

The ServSafe program offers state-of-the-art food safety training using a combination of lectures, slides, videos and exercises. SYSCO's dynamic presenters make this critical program both interesting and fun.

Sysco San Francisco's ServSafe program offers the following benefits:

- A nationally recognized Certificate of Completion (requires a passing examination score).
- Fulfills the requirements for State certification as of January 1, 1999. This law required certification of owners or a designated food handler at each food facility. For a complete summary of the provisions of AB 1978, please contact the California Restaurant Association Government Affairs Department.
- Improved safety for your customers and employees.
- Increased sales from increased customer confidence.
- Lower food costs through improved purchasing, receiving and storage techniques.
- Membership in the Industry Council on Food Safety.
- Eight hours of continuing education credits for dietitians and dietary managers.
- A copy of Serving Safe Food Certification Course Book (By special request, the course book and examination are also available in Spanish).