

are not potentially hazardous beverages or ice.

- (d) Preparing or serving packaged or unpackaged foods that are not potentially hazardous foods, including elephant ears, funnel cakes, cotton candy, confectionaries, baked goods, popcorn, chips and grinding coffee beans.
 - (e) Providing prepackaged food in its original package.
- 5) A food establishment that has more than ten thousand square feet in total retail sales space at the food establishment location must comply with the certified food handlers requirement. Not applicable to a pharmacy that sells only prepackaged food products.
- 6) Food handlers certification is valid for 5 years from certification exam.

Effective 12/17/2006

Questions can be directed to:

Johnson County Extension Office
Linda Souchon
317-736-3724
or
Johnson County
Health Department
Bob Smith or Jennifer Warner
317-346-4365

ServSafe® Recertification Class & Exam

Target Audience: Previously certified ServSafe® holders, whose certification needs to be renewed. Class is 6 1/2 hours refresher course and exam. No textbook is issued.

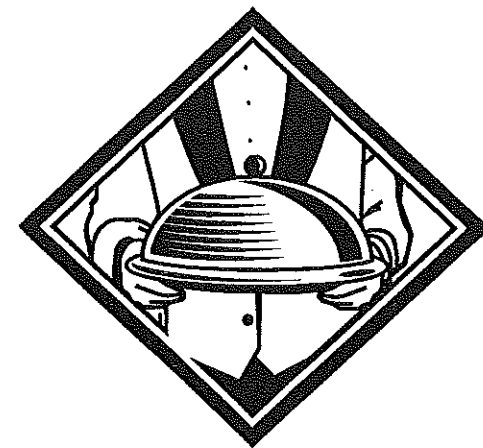
ServSafe® Food Handler's Certification Class & Exam

Target Audience: Class for first time ServSafe® takers. Foodservice managers or owners in restaurants, schools, hospitals, child care or non profit food preparers, who wish to obtain the Food Handler's Certification required by the Indiana State Health Department. Class is 1 day with test starting at 4 PM. Certification is valid for 5 years.

For Information

Purdue Extension Office
Johnson County
484 N. Morton St., Franklin
317-736-3724

Need Food Sanitation Certification?



Register today for:

- ServSafe® Recertification Refresher Class/Exam
- ServSafe® Class for First Time Certification/Exam

Sponsored by:
Purdue Extension/Johnson County
Johnson County Health Dept.

FOOD HANDLERS CERTIFICATION TRAININGS IN JOHNSON COUNTY

Food Certification Requirements

ServSafe® Food Handler's Recertification Class and Exam

Available on:

(Only for previously SERVSAFE® Certified person)

- Thursday, January 20, 2011
- Wednesday, March 16, 2011
- Tuesday, May 10, 2011
- Thursday, July 14, 2011
- Tuesday, September 20, 2011
- Wednesday, November 16, 2011

Time: 8 AM—3:30 PM

Location:

Purdue Extension Johnson County Office
484 N. Morton
Franklin, IN 46131

Directions: From US 31 & Jefferson Street, turn north. Turn left or west on the street that runs between Wendy's and Dairy Queen. Turn left at the Head Start building. You've arrived.

Costs: \$60/ \$70 for walk-in

Register for classes:

Restaurant & Hospitality Assn of IN
(317)-673-4211 or
(800) 678-1957, Ext 135
indianarestaurants.org

ServSafe® Food Handler's Certification Class and Exam

Available on:

(Class for anyone wanting to be certified)

- Thursday, February 10, 2011
- Wednesday, April 6, 2011
- Thursday, June 16, 2011
- Tuesday, August 30, 2011
- Tuesday, October 4, 2011
- Wednesday, December 7, 2011

Time: 8 AM—5 PM

Location:

Purdue Extension Johnson County Office
484 N. Morton
Franklin, IN 46131

Costs: \$130 Non Member of RHA
\$150 Non Member Walk-In
\$105 Member of RHA or Non-Profit
\$125 Member or Non-Profit Walk-In

Register at:

Restaurant & Hospitality Assn of IN
(317)-673-4211 or
(800) 678-1957, Ext 135
indianarestaurants.org

- 1) After Dec. 31, 2004, at least one food handler at a food establishment must be a certified food handler recognized by the Conference for Food Protection.
- 2) New food establishments or changes of ownership must comply with this rule not later than six months after beginning operation or changing ownership.
- 3) If your certified food handler leaves or is terminated with the food establishment, the owner/operator has three months after the termination date to get another employee certified.
- 4) Except as provided in subsection 5, the certified food handler requirement does not apply to food establishments when the food establishment's food handling activities are limited solely to one or more of the following:
 - (a) Heating or serving precooked foods.
 - (b) Preparing or serving a continental breakfast such as rolls, coffee, juice, milk, and cold cereal.
 - (c) Preparing or serving nonalcoholic or alcoholic beverages that