

# ServSafe® Food Safety Training Certification



Taught by Certified Instructor, Paige Bishop

This training and assessment program is a complete solution to deliver consistent food safety training to employees.

**ServSafe® Food Safety covers five key areas:**

- Basic Food Safety
- ♦ Personal Hygiene
- ♦ Cross-Contamination and Allergens
- ♦ Time and Temperature
- ♦ Cleaning and Sanitation

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Register at the Continuing Education Building located on the BRTC Pocahontas campus, College Drive, between the hours of 8:00 a.m. and 3:30 p.m.

For additional information or alternate registration:  
Call 870-248-4180, e-mail [cally.shore@blackrivertech.edu](mailto:cally.shore@blackrivertech.edu),  
or visit our website at [www.blackrivertech.edu/community/cce](http://www.blackrivertech.edu/community/cce)  
and click on Pocahontas Campus.

**Corporate &  
Community  
Education**

**Date:**

**Saturday,  
March 21**

**Time:**

**8 a.m. - 5 p.m.**

***1-hour***

***Lunch Break***

**Cost:**

**\$159.00**

**(includes  
book & exam)**

**Registration**

**Deadline:**

**Thursday**

**March 5**

