

What is NC Safe Plates?

NC Safe Plates is a food safety certification course developed by North Carolina State University. Certification is provided by the National Registry of Food Safety Professionals.



Who should attend?

This is a comprehensive program for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child-care facilities and other food handling establishments.

When?

Instruction

August 15th & 22nd

9:00am – 4:00pm

EXAM Tuesday

August 29, 2017 at 9:00am

You must be able to attend all three days and stay for the entire class

Where?

Davidson County
Agricultural Center
301 East Center,
Lexington, NC 27292

Registration Fee:

\$140.00

Registration Deadline:

August 1, 2017

**NO LATE REGISTRATIONS WILL
BE ACCEPTED**

*Registration includes book, exam,
and certification.*

****Successful completion of this
course meets NC Food and
Sanitation Regulation for food
safety training.****

Tentative Schedule

Day 1

Introduction
Approved Suppliers
Pest Control
Storage
Preparation

Day 2

Personal Hygiene
Sanitary Facility Design
Service
Communication
Review for Exam

Day 3

Certification Exam



Registration Form

Name: _____
Business: _____
Address: _____
City: _____
Zip: _____
Phone: _____
Email: _____

*Make checks payable to:

Davidson County FCS

*Mail registration and check to

NC Cooperative Extension

Davidson County
Agricultural Center

301 East Center,
Lexington, NC 27292

Questions?

Contact:

NC Cooperative Extension
Davidson County
Agricultural Center

301 East Center,
Lexington, NC 27292

336-242-2080

marie.bruff@ncsu.edu

For accommodations for persons
with disabilities, contact

336-242-2080 no later than ten
business days before the event.



North Carolina State University and North Carolina A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, veteran status or disability. In addition, the two Universities welcome all persons without regard to sexual orientation.



A Food Safety

Certification Program

for Food Service

Managers and

Supervisors

August 15th & 22nd

& August 29th

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