

6797 N. High St. Suite 155
Worthington, Ohio 43085
www.savorsafefood.com



Savor Safe Food* is comprised of a team of top-quality food safety professionals with extensive experience in education, auditing, behavioral change, government regulatory, HACCP compliance, human resource training, mystery shopper, and crisis management. Our experience directly relates to and focuses on the food, grocery, lodging, and hospitality industries. Our clients include independent restaurants, multi-unit food service operators, hotels, conference facilities, cruise operators, government offices, convenience stores, and supermarkets.

*Edward G. Sherwin Consultants, LLC dba Savor Safe Food; Sister Company - Savour Food Safety International, Inc.

Our Instructors: Savor Safe Food is proud to work with a team of highly experienced instructors. Our trainers have decades of experience in restaurant, grocery, health department, industry auditing and academia.



Don Barrett has extensive experience including thirty-two years with Columbus Public Health and seven years with Giant Eagle. Don also served as an adjunct professor in the Hospitality Management Program at Columbus State Community College. In all, Don has certified well over 10,000 students through his ServSafe® classes.



Vincent Fasone, RS is the Managing Director for Savor Safe Food. He is an experienced food safety expert, trainer, and community liaison. Vincent has been a Bilingual Food Safety Specialist for Columbus Public Health, a Senior Global Account Manager at NSF International, and a Senior Food Safety Manager at The Kroger Company. He is a ServSafe® Certified Instructor/Proctor and a Registered Sanitarian with the State of Ohio.



Marcia Ginsberg has extensive teaching experience including positions as adjunct culinary instructor at Columbus State Community College and full time culinary instructor at the Columbus Culinary Institute. She has also taught culinary skills to adult and young adult learners in vocational high school settings. Marcia is a ServSafe® Certified Instructor/Proctor. Chef Ginsberg is a 1996 graduate of the Culinary Institute of America and has worked in numerous restaurant and retail food settings.



Bob Kramer, RS is Vice President for Savour Food Safety International, Inc. The former Supervisor of Food Safety for Columbus Public Health Department, is now the Director of Food Services and Food Safety for the Economic and Community Development Institute (ECDI). Upon retirement, Kramer had over 32 years of dedicated service to the City of Columbus. He actively participates in several committees and councils assisting local Food Entrepreneurs in Columbus, Ohio.



Gina Kramer, RS is Executive Director for Savour Food Safety International, Inc. The former owner and operator of her own organic bakery, Manager of Public Health Promotions at the Columbus Public Health Department, Senior Manager of Food Safety & Quality at The Kroger Co. and Global Director of Retail Food Safety at NSF International, Gina (Nicholson) Kramer has spread her knowledge and innovative approach of food safety to organizations small and large.

We take our training on the road. To inquire about classes conducted at your business (anywhere in the U.S.), please contact Barb Hunt at 614-325-9593, barb@savorsafefood.com.

Register on-line at <https://www.savorsafefood.com/classes.html>

Philosophy: To provide exceptional service, gaining client respect with our practical experience, integrity and extensive technical knowledge.

QUALITY ASSURANCE AUDITS • INSPECTIONS • TRAINING & CERTIFICATION • HACCP & FOOD SAFETY PLANS • INGREDIENTS & NUTRITION • CRISIS RESPONSE & CUSTOMER COMPLAINTS • MYSTERY SHOPS • FOOD DEFENSE PLANS • VULNERABILITY ASSESSMENTS

2017 Food Safety Class Schedule

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Person in Charge Ohio Level 1

- The Ohio Uniform Food Code requires that a Person in Charge, knowledgeable about food safety, be present at a restaurant or grocery during all hours of operation. The PIC must be able to show they understand food safety related to their operation. Each participant will receive a copy of the *ServSafe® Food Handler Guide, 6th edition* and a Certificate of Completion.
- Time: 2 Hours Cost: \$35**

ServSafe Manager Certification Ohio Level 2

- This two-day class prepares the student to take the ServSafe® Food Protection Manager Certification Exam at the conclusion of the second day. Every participant will receive a copy of the *ServSafe® Manager Book, 6th edition*. All students who receive a passing score on the exam will receive a ServSafe® Certification certificate.
- Time: 2 Days (8 hour days with 1 hour lunch each day) Cost: \$160**

ServSafe: Review & Proctor Exam/Retest

- If you choose to take the ServSafe® Manager Certification course on-line or if you need to re-take the exam (due to not having a passing score on exam taken within past 30 days), you must take the exam under the supervision of a proctor. We offer a 1.5 hour review of course material, followed by a 2 hour proctored exam period.
- Time: 4 Hours Cost: \$80**

Schedule:

| Class Title: Class Length: Times: | ServSafe® Manager/Level 2 2 day classes, 8 hours each 8:30 AM – 5:30 PM | | Person in Charge/Level 1 2 hour classes AM (9:00-11:00) or PM (1:00-3:00) | | ServSafe Review & Exam/Retest 1.5 hour review + 2 hour exam 1:00 PM – 5:30 PM | |
|---|---|-------------|---|-------------|---|---------|
| Language | English | Spanish | English | Spanish | English | Spanish |
| January 2017 | Jan 17 & 24 | Jan 19 & 26 | Jan 10 - AM | Jan 5 - AM | Jan 24 | Jan 26 |
| February 2017 | Feb 21 & 28 | Feb 22 & 23 | Feb 7 - PM | | Feb 28 | |
| March 2017 | Mar 14 & 21 | Mar 1 & 3 | Mar 7 - AM | Mar 2 - PM | Mar 21 | Mar 3 |
| April 2017 | Apr 11 & 18 | | Apr 4 - PM | | Apr 18 | |
| May 2017 | May 16 & 23 | | May 9 - AM | May 4 - AM | May 23 | |
| June 2017 | June 13 & 20 | June 1 & 8 | June 6 - PM | | June 20 | June 8 |
| July 2017 | July 11 & 18 | | July 25 - AM | July 6 - PM | July 18 | |
| August 2017 | Aug 8 & 15 | | Aug 1 - PM | | Aug 15 | |
| September 2017 | Sep 12 & 19 | Sep 7 & 14 | Sep 5 - AM | Sep 21 - AM | Sep 19 | Sep 14 |
| October 2017 | Oct 10 & 17 | | Oct 3 - PM | | Oct 17 | |
| November 2017 | Nov 13 & 14 | | Nov 7 - AM | Nov 9 - PM | Nov 14 | |
| December 2017 | Dec 12 & 19 | Dec 7 & 14 | Dec 5 - PM | | Dec 19 | Dec 14 |

**Savor Safe Food recognizes Ohio Restaurant Association (ORA) current member discount - 15% off of above cost per person. Please contact Savor Safe Food at barb@savorsafefood.com to receive discount before registering for classes.

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