

To schedule a Delaware DineSafe program for your employees, or for more information, please call the University of Delaware Cooperative Extension Office in your county:

New Castle County Cooperative Extension  
461 Wyoming Road  
Newark, DE 19716  
Phone: (302) 831-1239  
Fax: (302) 831-8934

Kent County Cooperative Extension  
Paradee Center  
69 Transportation Circle  
Dover, DE 19901  
Phone: (302) 730-4000  
Fax: (302) 735-8130

Sussex County Cooperative Extension  
Elbert N. and Ann V. Carvel R&E Center  
16483 County Seat Highway  
Georgetown, DE 19947  
Phone: (302) 856-7303  
Fax: (302) 856-1845

or contact the:

Delaware Restaurant Association at  
866-DRA-2545 or 302-738-2545

The University of Delaware welcomes and encourages participation of all individuals. If you should have special needs because of a disability, please notify us when you register.

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University of Delaware Cooperative Extension  
New Castle County  
461 Wyoming Road  
Newark, DE 19716

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Newark, DE  
Permit No. 26



# Delaware DineSafe



## Food Service Worker Food Safety Training

## Summer/Fall Training Schedule—2008

Offered in Cooperation with the



## Delaware DineSafe

educational program was developed by the University of Delaware Cooperative Extension to educate restaurant employees on the basic principles of food safety and the importance of serving safe food. The course is led by ServSafe® certified trainers and is conducted in the County Extension Offices.



This three-hour short course is an invaluable opportunity for all employees (back and front-of-the-house) to focus on their individual roles in safe food handling. Restaurants are encouraged to include everyone in this course regardless of their positions or how many hours they work each week.

Each participant receives a training guide (the *ServSafe® Employee Guide*) outlining the information covered during the program. The instructor will use presentations and hands-on activities to reinforce the lessons taught. All participants receive a certificate of participation.

Arrangements can be made to conduct the program onsite. Please call the County Extension office close to you or the Delaware Restaurant Association.

Your employees will learn skills and strategies they need to follow to keep food safe regardless of their job. Topics will include:

### Starting Out with Food Safety

What a foodborne illness is and how food can become unsafe.

### Ensuring Proper Personal Hygiene

How foods become contaminated and good personal hygiene practices.

### Purchasing, Receiving and Storing Foods

When to accept or reject a delivery, checking the temperature of various foods and proper food storage.

### Preparing, Cooking and Serving Food

Thawing, cooking, holding, serving, cooling, reheating foods properly; proper internal cooking temperatures.

### Cleaning and Sanitizing

Cleaning and sanitizing properly.

### Delaware DineSafe Training Dates

#### > New Castle County

- July 10, 2008, 9 am - 12 noon
- September 10, 9 am - 12 noon

#### > Kent County

- July 29, 2008, 1 pm - 4 pm
- August 19, 2008, 1 pm - 4 pm
- September 25, 2008, 1 pm - 4 pm

#### > Sussex County

- July 8, 2008, 1 pm - 4 pm
- August 7, 2008, 1pm - 4 pm
- September 10, 2008, 1 pm - 4 pm

### Coming Soon: Classes in Spanish

## Registration

**DineSafe Registration Fee: \$25.00/person or \$22.00/NRA Member**

*Please make checks payable to:*

**University of Delaware**

*Refunds and credits will not be provided unless University of Delaware cancels the class.*

*Mail or fax registration to the appropriate County Extension office listed on the back. Register at least two weeks in advance. Payment is necessary for registration to be processed.*

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Complete Billing Address: \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_ Zip \_\_\_\_\_

Telephone No.: \_\_\_\_\_

Credit Card Type: \_\_\_\_ Visa \_\_\_\_ MasterCard

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Number of Employees Attending: \_\_\_\_\_

**Please attach a list of names of attendees for certificate preparation.**

**Identify the date you will be attending:**

#### > New Castle County

- July 10, 2008, 9 am—12 noon
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