



Safe Plates for Food Managers Training Program

What is Safe Plates for Food Managers?

Safe Plates is a food safety training course developed by NC State University. Certification is based on passing an ANSI-approved exam from the National Registry of Food Safety Professionals. Passing this exam satisfies the FDA Model Food Code requirement for a certified food protection manager.

Who should attend?

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

North Carolina Cooperative Extension is an equal opportunity provider.

NC STATE EXTENSION

Class:

Exam:

Address:

Registration Fee:

Send Registration to:

Contact Info:

Accommodation requests related to a disability should be made by
to

Safe Plates for Food Managers Registration Form

NC STATE EXTENSION

Name _____ Phone _____

Home Address _____

City, State, Zip _____

Email _____

Business Name _____ Phone _____

To be completed by Extension Office: Check Money Order Amount Received _____