



# 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 a CFP-ANSI accredited 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:

Registration can be mailed, delivered or completed online at [go.ncsu.edu/spfmunion](http://go.ncsu.edu/spfmunion). Payment due by first day of class. Cash, Check, or Card accepted (Card accepted only online). Checks are written out to: Union County Cooperative Extension.

### 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 \_\_\_\_\_

Exam language preference:      English      Spanish      Traditional Chinese      Vietnamese      Korean

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