

# NC Safe Plates

## Tentative Agenda

### Objectives:

- Participants gain food safety knowledge to pass American National Standards Institute (ANSI) accredited National Registry of Food Safety Professionals certifying exam.
- Participants develop accurate understanding and perceptions of food safety risks.
- Participants implement best food safety practices to minimize food safety risks.
- Participants develop co-workers and a work environment that empowers everyone to take responsibility for food safety.

### Day 1

8:45 AM

On-site sign in

9:00 – 4:30 class with breaks and lunch on your own

Introductory Module

Module 1- Approved suppliers

Module 2- Pest control

Module 3- Storage and cross contamination

Module 4- Preparation and cooking temperature

Module 5- Preparation and cooling

Review

### Day 2

8:45 AM

On-site sign in

9:00 – 4:30 class with breaks and lunch on your own

Module 6- Preparation and personal hygiene

Module 7- Preparation and cleaning and sanitizing

Module 8- Sanitary facility design

Module 9- Service and hand washing

Module 10- Service and cross contact

Module 11- Communication

Review

### Day 3

8:45 AM

On-site sign in with Picture ID required!

9:00 – 12:00

Review and CPFM Examination administered (National Registry of Food Safety Professionals)