

**LEVEL ONE ONLINE FOOD SAFETY COURSES
(APPROVED BY THE OHIO DEPARTMENT OF HEALTH)**

SERVSAFE STARTERS:

Cost is \$15.00

Training Available in English and Spanish

Website is www.servsafe.com

When you go to this website, on the left you will click on Food Handler Solutions.

Then on the left, click on Buy ServSafe Food Handler Products.

A map comes up and you click on Ohio.

Then scroll down a little bit to the first course listed as ServSafe Ohio Food Handler Online Course.

If you click on this title, a page comes up describing the course and you can click to view an online demo before purchasing the course.

STATE FOOD SAFETY:

Cost is \$12.00

Training Available in English, Spanish and Mandarin

Website is www.StateFoodSafety.com

When you go to this website, click on Ohio on the map.

Then click on “Learn More” about the course which describes the procedures for taking the course.

FOOD MARKETING INSTITUTE:

Cost is \$15.00

Training Available in English, Spanish and Chinese

Website is www.fmi.learnsomething.com

When you go to this website, click on Catalog.

Then click on Food Safety – SafeMark – State Specific

Scroll down and click on Ohio – Quick Reference to Retail Best Practices to Food Safety and Sanitation Online (Ohio Level 1 Training).

You can click on [View Example](#) to preview an example of the course before purchasing it.

TAPS (TRAINING ACHIEVEMENT PROGRAM) SERIES:

Cost is \$11.95

Training Available in English and Spanish

Website is www.tapseries.com/4u/ohio

The above website takes you directly to the page for Ohio Level One Certification.

Click on Buy Course.

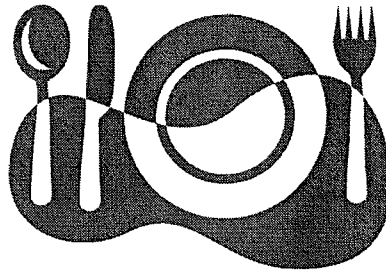
Click on Continue.

You can [view an online demo](#) of the food safety course offered on the home page.

Level One Certification in Food Protection

State-Approved Curriculum

Does Your Staff Have the Training it Needs?



Level One Food Safety Certification

Offered by Marjorie Shamp, Certified ServSafe Instructor

With Over 10 Years of Food Service and Training Experience

\$35.00 per person

The 4-Hour Class Utilizes the ServSafe Starters Curriculum and Provides the Knowledge Necessary to Prevent a Food Borne Illness Outbreak:

Risks Associated with Unapproved Food Sources

Personal Hygiene and Hand Washing

Preventing Cross Contamination

Cleaning and Sanitizing Equipment and Utensils

Proper Cooking, Cooling and Holding of Food

Call or email for 2013 class schedule

Evening and Weekend Classes on Premises Are Available

For more information call

Marjorie Shamp (330) 464-0401

Safefood4u@hotmail.com

