

Food Safety Training

OCTOBER 9, 2021

Interested in certification?

The CDC estimates that each year 48 million people get sick from a foodborne illness, 128,000 are hospitalized, and 3,000 die. The risk of foodborne illness and cross contamination becomes even greater when cooking for large groups, such as school children and families. Food safety workers should become certified in proper food handling.

To assist with this, the Office of Risk Management is offering a **ServSafe Food Manager Certification class** on **October 9, 2021**. The class will be held at the Paulist Center in Boston. The course is **free of charge** to parish staff and qualified volunteers, but participants are required to purchase the course materials for **\$75.00**. The course includes the examination required for certification. Please note that **masks will be required** and social distancing will be enforced.

If you are interested in attending this session, please **Register** at: ratorisk.com/food-safety-training. Please call Madeline Ostidick at **617-866-9942** or email madeline@ratorisk.com for more information.



www.RatioRisk.com

THE PAULIST CENTER

5 PARK STREET, BOSTON

SATURDAY, OCTOBER 9, 2021

8:30 AM-4:30 PM

LUNCH WILL BE PROVIDED.

CLASS TIME INCLUDES TEST GIVEN AT THE END OF CLASS.

PLEASE NOTE THAT MASKS WILL BE REQUIRED AND SOCIAL DISTANCING WILL BE ENFORCED.

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About Ratio Risk Services

Ratio Risk Services provides risk management programs and publications tailored to the unique needs and risks of businesses, schools, and religious organizations.