

# Food Safety Classes

**You have 4 options:**

## **1) Second Harvest Website**

You may visit our website and click on: [www.secondharvestetn.org](http://www.secondharvestetn.org)

Scroll to the bottom where it says "Agency Zone": The large gray box will be on the left side of the screen.

- Click on "LEARN MORE"
- Once you click on Learn More, scroll down to Agency Toolbox.
- Under the title "Agency Toolbox" you will see "ServSafe"
- Click on "ServSafe"
- On the left side of the screen in gray, you will have different options to choose from.
- Click on "ServSafe Food Handler"
- Then click on the state of Tennessee
- ServSafe Food Handler Online Course & Assessment BUNDLE is the class for our agencies. The cost is \$15. It takes about 2 ½ hours to complete.

## **2) Knox County Health Department **\*\*NOW ONLY AVAILABLE ONLINE\*\*****

The online training program is a PowerPoint presentation, so your computer must have the PowerPoint Program or Viewer in order to use this training option.

The last slide in the presentation provides a link to a 20-question test. Test results are downloaded every Friday and certificates are issued the following Monday.

Visit the link below to see the online training presentation and test:

[http://www.knoxcounty.org/health/food\\_safety\\_training.php](http://www.knoxcounty.org/health/food_safety_training.php)



If you encounter any problems with this program, please contact the Knox County Health Department at 865-215-5200 or by email at [ehtraining@knoxcounty.org](mailto:ehtraining@knoxcounty.org).

## **3) Your Local Health Department**

Try **YOUR LOCAL** health department to see if they are teaching a food safety class. Most health department classes provide information about storage, hand washing, proper dating and labeling, understanding what dates on product mean, cross contamination, temperatures, (refrigeration and freezer) etc.

They will also teach you about cooking foods to the proper temperatures and how long to hold foods at proper temperatures, etc.

**Once you or someone with your agency has completed a class, you will receive a Food Safety Certificate. Please send me a copy of each certificate. The certificate should have the person's name and the agency that they are associated with.**

## **4) In-person at Second Harvest.**

The third Thursday of the month, 9:30am-11:30pm. Email your Agency Relations Coordinator to save your spot.