

SERVSAFE CERTIFICATION

Each year in the United States there are an estimated 6 million to 33 million cases of foodborne illness that result in an estimated 9,000 deaths. About 95% of all foodborne illness is caused by mishandling of food. Many food handling practices that cause illness are related to poor temperature control or poor sanitation. On December 12, 1994, Act 131 was enacted in the Commonwealth of Pennsylvania. Chapter 65 of Act 131 is the Food Employee Certification Act. The Act, although not mandatory in Pennsylvania until July 1, 2001, provides for the food safety training and certification of designated supervisory employees of food establishments in the Commonwealth. The statute applies to establishments licensed or registered under the jurisdiction of the Pennsylvania Department of Agriculture. Certification is based on the successful completion of a Department-approved, industry-specific program and examination. Certification will be effective for five years, thereafter, re-certification is required through continuing education.

The Penn Manor Food Services is pleased to announce the ServSafe certification of all Cafeteria Managers in the School District. This nationally recognized certification demonstrates to the public and the staff our commitment to providing safe food. Safe food handling practices not only protect the students, but also help reduce liability, promote good will, and enhance our commitment to serve safe food. Developed by the National Restaurant Association Education Foundation, the ServSafe food safety program is accepted by more federal, state, and local jurisdictions than any other food safety program.