

ServSafe Food Handler (formerly ServSafe Starters) Food Safety Training Course will be offered in three locations in western Nebraska next month. The courses will be located at:

- Imperial–Tuesday, March 12, at the Faith United Methodist Church, 420 Holland Street, Imperial, from 1 to 5 p.m. MT with registration beginning at 12:45 p.m.
- North Platte–Wednesday, March 13, at the West Central Research & Extension Center, 402 W State Farm Road, North Platte, from 1 p.m. to 5 p.m. CT with registration beginning at 12:45 p.m.
- Lexington–Thursday, March 14, at the Dawson County Extension Office Meeting Room, Fairgrounds, 1002 Plum Creek Parkway, Lexington, from 8:30 a.m. to 12:30 p.m. with registration beginning at 8:15 a.m.

The ServSafe Food Handler program is designed for kitchen employees including but not limited to cooks, dish machine operators, shipment receivers and employees who handle and prepare food in restaurants and other food service establishments. ServSafe Food Handler is the second level of the Nebraska Restaurant Association's Food Safety First Program. The first level is the ServSafe training program for restaurant owners and food service managers.

Extension Educators, Andrea Nisley and Mary K Warner will teach the ServSafe Food Handler course sponsored by the University of Nebraska-Lincoln Extension. Register by March 1. Fifteen employees need to be preregistered to be able to offer the course.

For further information contact these local Extension offices in Lexington at 308-324-5501 or in McCook at 308-345-3390 or toll free at 877-674-6947.