

Person In Charge / ServSafe Training Classes

For Information Call
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Program Background

Food safety education is a primary component of the Kent Health Department (KHD) Food Safety Program. We offer food safety instruction and education to both the industry and the public.

KHD food inspectors (sanitarians) use the inspection component as an educational opportunity to reinforce correct food handling procedures with food-service employees.

Educational requirements are outlined in the Ohio Administrative Code, 3701-21-25. The code identifies the operator(s) with food safety knowledge as the “Person in Charge” (PIC).

There are two kinds of food safety certification levels: Level I and Level II. Both meet the requirements of the “Person in Charge.”

As of March 2010, changes to the food code were added that require all new food facility operators have at least one “Person in Charge” on duty at all times. **Starting March 1, 2017** each risk level 3 and risk level 4 food shop is required to have at least one management or supervisory employee with a level 2 certification in food protection.

The Ohio Department of Health approves and maintains a list of classes and providers [on their website](#).

Level I Certification

Level I Certification in food protection provides basic safety and food handling training for the student. It is recommended for entry level food workers and any experienced staff members who need or desire more training.

The Person In Charge (PIC) class is offered in a traditional classroom format and takes approximately three hours to complete. It includes a test that one must pass to receive their certificate. Classes are scheduled on a regular basis at KDH offices as well as other area locations. Study guides can be found at bottom of this page with the applications.

KHD also offers a corporate version of our PIC training. If you would like this training held at your facility, designed specifically to meet the needs and concerns of your food shop operation, please contact our office. Requirements for a corporate PIC training is 10 or more students and an appropriate location (equipped to allow for presentation, tables, chairs, etc.).

Go to the **Fee Schedule** section below to view fees, the current schedule and/or download an application and study guide.

Level II Certification

The Level II certification provides in-depth training for food managers and is designed for those pursuing a career in the food industry. It includes 16 hours of course work with a test. The type of class offered by KDH is ServSafe.

Created by the National Restaurant Association as a way to certify food career professionals, the 16-hour course uses a textbook and all attendees must pass a final exam. The textbook is provided with payment of class fees. The exam is administered and proctored by KHD registered sanitarians.

The class is offered at the KHD office and is scheduled at various times throughout the year. Classes can be scheduled off-site if the applicant can guarantee 10 students and an appropriate location.

 **KENT HEALTH DEPARTMENT**

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The ServSafe course is also offered online through the National Restaurant Association Educational Foundation's website. For details about how to take the online course, please follow this [link](#). **Things to Remember About the Online Course:**

- The ServSafe test must be taken at a proctored site and cannot be taken at your location.
- The fee to take the ServSafe exam at our office is in addition to the fee charged by the online site.
- Exams are given on the last day of the regular scheduled classes.
- Be sure to download and fill out the application completely.

National Restaurant Association On-Line Food Allergy Training for Food Operators

Do your employees know the major food allergens? If asked, could they tell customers what allergen is present in your ingredients? The National Restaurant Association® (NRA) has launched the new ServSafe Allergens online course. The new online training course was created in partnership with Food Allergy Research & Education (FARE) to help restaurants address food allergens. "The ServSafe Allergens online course is designed to help both front-of-the-house staff and back-of-the-house operations better understand how to accommodate the growing number of guests with food allergies. Those who deal with this life-threatening condition are often unsure which restaurants can safely accommodate them — if at all."

Visit: <http://www.foodallergens.com/> for more details about the course. This course is not sponsored by KHD.

Fee Schedule

Level I Person in Charge (PIC) class – \$20

Corporate Rate (10-50 students) – \$200

Level II ServSafe class – \$150

Test or Retest Only – \$65

Applications-Testing Dates -Several Locations

[Level I PIC](#)

[Level II- ServSafe](#)

[ServSafe Test Application Only](#) (online class and retest)

[ServSafe Online Course](#) (National Restaurant Association Educational Foundation)