



*“Proper training is one of the best ways to create a culture of food safety in your establishment.”*

### Directions to Classes

Rehabilitative Resources is located at  
1 Picker Rd; off Rte 20, Sturbridge, MA

#### From the Mass Pike:

Take Exit 9 Sturbridge. Follow signs to route 20 East Charlton. Once on 20E go approximately 1.5 miles and we are the first left after the Walmart Plaza lights. First building on left. *(entrance along Picker Rd)*

#### From Route 20:

Travel Route 20 East and we are the first left after the Walmart Plaza lights. First building on left.

Travel 20 West and are located on the right—first right after you pass Route 49. First building on the left.

**For more detailed directions call 508-347-8181 or visit our website at [www.rehabresourcesinc.org](http://www.rehabresourcesinc.org)**

Treasury Regulation 1.162.5 allows attendance to be tax deductible. An income tax deduction is allowed for educational expenses incurred to maintain or improve skills required by an individual in his/her employment or business. Education expenses include tuition, books, local transportation, travel, meals and lodging

Rehabilitative Resources, Inc.

PO Box 38  
Sturbridge, MA 01566



One-Stop  
Restaurant Training  
See inside for details

“Make sure the food you prepare and serve is safe.”



Rehabilitative Resources, Inc.  
presents

## ServSafe® Class Schedule 2012

## Offered Monthly in Sturbridge

*We are also available to do trainings at your location.*



1 Picker Road, P.O. Box 38  
Sturbridge, MA 01566

Phone: (508)347-8181 ext. 103

Fax: (508) 347-3149

E-mail: [jcutting@rehabresourcesinc.org](mailto:jcutting@rehabresourcesinc.org)  
[www.rehabresourcesinc.org](http://www.rehabresourcesinc.org)

*ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation*

**New This Year!**

**One-Stop Restaurant Training**

Out trainers have years of combined restaurant service experience. Let them teach your team the industry basics with top notch classes!

- Food Sanitation for Non-Certified Staff
- Restaurant Emergency First Aid
- Preventing Sexual Harassment
- Customer Service
- Supervisory Skills

Choose from the entire **One-Stop** package or take individual classes based on your restaurants needs.

**Additional Trainings for the Workplace:**

- American Red Cross First Aid and CPR
- BloodBorne Pathogens
- Diversity Training

**For more information contact:  
Jane Cutting (508)347-8181 ext 103 or  
jcutting@rehabresourcesinc.org**

**Rehabilitative Resources, Inc.**

Rehabilitative Resources, Inc. (RRI) is a 35 year old non profit agency. We provide support for people with developmental disabilities and also offer professional trainings for the community.

All proceeds from our trainings help us to provide continual support to people living with developmental disabilities in our community.

RRI maintains a strong and active commitment to professional development by offering regular, mandatory and elective enrichment programs.

Call us today to set up trainings at your site or ours. Choose from a wide variety of offerings or customize a training curriculum for your company.

**ServSafe® Certification and Re-Certification Programs**

As of October 1, 2001 every foodservice establishment must have at least one full-time equivalent employee who is at least 18 years of age, who has passed a food safety exam which is recognized by the Department of Public Health. Certification is valid for 5 years. RRI offers full and re-certification programs. *For the re-certification you may attend the all day class and examination or you may attend the afternoon review only and examination.*

The course gives an overview of basic sanitation procedures, from receiving food at the loading dock to serving it to customers. Both curriculum and exam are covered in this eight hour session.

**This Course Covers:**

- Hazards that threaten food
- Basics of HACCP food safety
- Cleaning and sanitizing
- Personal hygiene
- How to run HACCP
- Controlling pests
- Discussing methods for purchasing, receiving, storing, preparing, cooking, holding, serving, and reheating food safely.

<u>Date</u>	<u>Time</u>	<u>Place</u>
All Dates	8:30am-4:30pm	RRI Training Facility

Cancellation Policy: 100% refund if cancellation notice received by RRI at least 7 days prior to class. No refund if cancellation less than 7 days. All registration fees must be paid in advance. *We reserve the right to cancel a course due to insufficient enrollment.*

**It is the responsibility of the participants to call us concerning the status of their test results if they do not hear from us within 3 weeks.**

**Register & Pay for Trainings On-Line at  
[www.rehabresourcesinc.org](http://www.rehabresourcesinc.org)**

**ServSafe® Certification Registration**

**Cost:** \$135 Book not included, *(you will be loaned a book to use that day)*  
\$185 With Book Purchase  
\$110 for **Re-Certification**

**Check One:**

- |                     |                     |
|---------------------|---------------------|
| _____ Jan 9, 2012   | _____ Feb 6, 2012   |
| _____ Mar 5, 2012   | _____ April 9, 2012 |
| _____ May 7, 2012   | _____ June 4, 2012  |
| _____ July 2, 2012  | _____ Aug 21, 2012  |
| _____ Sept 10, 2012 | _____ Oct 1, 2012   |
| _____ Nov 5, 2012   | _____ Dec 3, 2012   |

**Name:** \_\_\_\_\_

**Company:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State/Zip:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

*Payment required upon registration.*

Check enclosed for \$\_\_\_\_\_ made payable to:  
RRI, P.O. Box 38, Sturbridge, MA 01566

Please bill my credit card for: \$\_\_\_\_\_

**Card:** Amex Visa MasterCard

**Name on Card:** \_\_\_\_\_

**Card #** \_\_\_\_\_

**Exp. Date:** \_\_\_\_\_ **Billing Zip:** \_\_\_\_\_

**3 Digit Security Code:** \_\_\_\_\_

**For registration or questions contact:  
Jane Cutting (508)347-8181 ext. 103 or  
jcutting@rehabresourcesinc.org**