ServSafe National Restaurant Association

CERTIFICATE NO. 6354360

Certified ServSafe[®] Instructor & Registered ServSafe[®] Examination Proctor

MECHELLE SLAUGHTER

has successfully completed the following requirements for becoming a Certified ServSafe® Instructor and Registered ServSafe® Examination Proctor:

- Maintaining a current ServSafe Food Protection Manager Certification*
- Completing the Online Instructor and Proctor Tutorials
- Passing the ServSafe Online Advanced Test
- Agreeing to comply with the Performance Standards

5/16/2023 DATE OF APPROVAL 5/16/2026 DATE OF EXPIRATION

Sherman Brown Executive Vice President, National Restaurant Association Solutions

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*This certificate is confirmation of your dual role status as a Certified ServSafe Instructor and as a Registered ServSafe Examination Proctor. This is NOT a ServSafe Food Protection Manager Certification and should not be conveyed as one. You must maintain a current ServSafe Food Protection Manager Certification in order to retain your Certified ServSafe Instructor and ServSafe Examination Proctor status. Ongoing requirements to maintain your status as a Certified Instructor and Registered ServSafe Examination Proctor may be introduced at a future date.



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