



6797 N. High St. Suite 210
Worthington, Ohio 43085
(614) 325-9593
www.savorsafefood.com

Ashland Ohio 2019 Food Safety Training Schedule

Savor Safe Food* is comprised of a team of top-quality food safety professionals with extensive experience in education, auditing, behavioral change, government regulation HACCP compliance, human resource training, mystery shopper, and crisis management. Our experience directly relates to and focuses on the food, grocery, lodging, and hospitality industries. Our clients include independent restaurants, multi-unit food service operators, hotels, conference facilities, cruise operators, government offices, convenience stores, and supermarkets. Contact us for more information of how we can become your food safety partner.

*Edward G. Sherwin Consultants, LLC dba Savor Safe Food; Sister Company - Savour Food Safety International, Inc.

Our Instructors

Savor Safe Food is proud to work with a team of highly experienced instructors. Our trainers have decades of experience in restaurants, groceries, health departments, food manufacturing, and academia.



Richard Starr has 10 years of experience providing nutrition education, counseling, and performing research with vulnerable populations focusing on mental health and human performance. He has used Medical Nutrition Therapy to counsel, assess, and educate patients with a variety of medical conditions including diabetes, depression/anxiety, cancer, heart disease, renal failure, and obesity. He is a ServSafe® Manager Instructor/Protector.



Barb Hunt has conducted hundreds of food safety audits in food safety and product compliance audits at manufacturing facilities and distribution centers around the world. She also provided food safety education to company and franchisee operators. Ms. Hunt has participated in cooperative efforts between local & state regulators to promote and facilitate food safety. She worked with the supply chain team, making decisions on vetting supplier facilities, second sourcing, cold chain monitoring and distribution challenges. Barb is trained in Preventive Controls Qualified Individual – Human Food (PCQI), NEHA HACCP Manager, ServSafe® and SQFI Practitioner.



Don Barrett has extensive experience including thirty-two years with Columbus Public Health and seven years with Giant Eagle. Don also served as an adjunct professor in the Hospitality Management Program at Columbus State Community College. In all, Don has certified well over 10,000 students through his ServSafe® classes.



Marcia Ginsberg has extensive teaching experience including positions as adjunct culinary instructor at Columbus State Community College and full time culinary instructor at the Columbus Culinary Institute. She has also taught culinary skills to adult and young adult learners in vocational high school settings. Marcia is a ServSafe® Certified Instructor/Protector. Chef Ginsberg is a 1996 graduate of the Culinary Institute of America and has worked in numerous restaurant and retail food settings.



Bob Kramer, RS is Vice President for Savour Food Safety International, Inc. The former Supervisor of Food Safety for Columbus Public Health Department, is now the Director of Food Services and Food Safety for the Economic and Community Development Institute (ECDI). Upon retirement, Kramer had over 32 years of dedicated service to the City of Columbus. He actively participates in several committees and councils assisting local Food Entrepreneurs in Columbus, Ohio.



Gina Kramer, RS is Executive Director for Savour Food Safety International, Inc. The former owner and operator of her own organic bakery, Manager of Public Health Promotions at the Columbus Public Health Department, Senior Manager of Food Safety & Quality at The Kroger Co. and Global Director of Retail Food Safety at NSF International, Gina (Nicholson) Kramer has spread her knowledge and innovative approach of food safety to organizations small and large.

Training, Auditing and Consulting for the food service and retail industry. Expert technical services that are practical, credible, and based on integrity.
QUALITY ASSURANCE AUDITS • INSPECTIONS • TRAINING & CERTIFICATION • HACCP & FOOD SAFETY PLANS • INGREDIENTS & NUTRITION • CRISIS RESPONSE & CUSTOMER COMPLAINTS •



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ServSafe®: Manager's Certification (Ohio Level 2)

This two-day food safety class prepares participants to take the ServSafe® Food Protection Manager Certification Exam at the end of the second day. Every person receives the ServSafe® Manager Book, 7th edition. Students who pass the exam will receive a ServSafe® Certification certificate and an Ohio Level 2 certificate.

Cost: **\$160/person** Register On-Line at www.savorsafefood.com/training

TRAINING SCHEDULE			
Register On-Line at www.savorsafefood.com/training			
	<i>ServSafe® (Ohio Level 2)</i>	<i>ServSafe® Review & Exam/Retest</i>	<i>Location</i>
Cost:	\$160	\$80	1763 State Route 60 Ashland, OH 44805 Phone: (419) 282-4231
Times:	2 days; 8 hours/day 8:30 AM – 5:30 PM	1.5-hour review + 2-hour exam 1:00 PM – 5:30 PM	
Dates:	Apr 1 & 3	Apr 3	
	Jun 10 & 12	Jun 12	
	Sep 9 & 11	Sep 11	
	Nov 4 & 6	Nov 6	
*To schedule Spanish classes please email marciag@savorsafefood.com.			

PRIVATE TRAINING CLASSES

Savor Safe Food provides private training classes at location of your choice just for your team!

Email **Marcia Ginsberg, Training Director** at marciag@savorsafefood.com

Ask Marcia about:

HACCP Training • Alcohol Training • Allergen Training • Human Resources Training • Food Defense Training