

**Mid-Michigan District Health Department  
Clinton County Branch Office  
NEHA Food Manager Certification Training Schedule**

**2008**

**January**

C0801  
Tue 15<sup>th</sup> 8:30-12:00  
Thur 17<sup>th</sup> 8:30-12:00  
Tue 22<sup>nd</sup> 8:30-12:00  
Thur 24<sup>th</sup> 8:30-12:00

**February**

C0802  
Thur 7<sup>th</sup> 1:30-5:00  
Thur 14<sup>th</sup> 1:30-5:00  
Thur 21<sup>st</sup> 1:30-5:00  
Thur 28<sup>th</sup> 1:30-5:00

**March**

No classes available  
in March 2008.

**April**

C0804  
Tue 1<sup>st</sup> 1:30-5:00  
Tue 8<sup>th</sup> 1:30-5:00  
Tue 15<sup>th</sup> 1:30-5:00  
Tue 22<sup>nd</sup> 1:30-5:00

**May**

C0805  
Tue 13<sup>th</sup> 8:30-12:00  
Thur 15<sup>th</sup> 8:30-12:00  
Tue 20<sup>th</sup> 8:30-12:00  
Thur 22<sup>nd</sup> 8:30-12:00

**June**

C0806  
Tue 3<sup>rd</sup> 8:30-12:00  
Tue 10<sup>th</sup> 8:30-12:00  
Tue 17<sup>th</sup> 8:30-12:00  
Tue 24<sup>th</sup> 8:30-12:00

**July**

C0807  
Tue 8<sup>th</sup> 1:30-5:00  
Thur 10<sup>th</sup> 1:30-5:00  
Tue 15<sup>th</sup> 1:30-5:00  
Thur 17<sup>th</sup> 1:30-5:00

**August**

C0808  
Wed 13<sup>th</sup> 8:30-12:00  
Fri 15<sup>th</sup> 8:30-12:00  
Wed 20<sup>th</sup> 8:30-12:00  
Fri 22<sup>nd</sup> 8:30-12:00

**September**

C0809  
Tue 9<sup>th</sup> 1:30-5:00  
Tue 16<sup>th</sup> 1:30-5:00  
Tue 23<sup>rd</sup> 1:30-5:00  
Tue 30<sup>th</sup> 1:30-5:00

**October**

C0810  
Fri 3<sup>rd</sup> 8:30-12:00  
Fri 10<sup>th</sup> 8:30-12:00  
Fri 17<sup>th</sup> 8:30-12:00  
Fri 24<sup>th</sup> 8:30-12:00

**November**

C0811  
Mon 3<sup>rd</sup> 1:30-5:00  
Thur 6<sup>th</sup> 1:30-5:00  
Mon 17<sup>th</sup> 1:30-5:00  
Thur 20<sup>th</sup> 1:30-5:00

**December**

C0812  
Tue 2<sup>nd</sup> 8:30-12:00  
Thur 4<sup>th</sup> 8:30-12:00  
Tue 9<sup>th</sup> 8:30-12:00  
Thur 11<sup>th</sup> 8:30-12:00

***Topics Covered***

**Day 1**

Introduction  
The Importance of Food Safety  
Hazards to Food  
Biological Hazards – Bacteria  
Other Biological Hazards  
Biological Hazards and Illnesses  
Potentially Hazardous Food

**Day 2**

Physical and Chemical Hazards  
Hazard Spotting  
Personal Hygiene  
Time and Temperature Control  
Receiving and Storing Food

**Day 3**

Preparing and Presenting Food  
Cleaning and Sanitizing  
Integrated Pest Management  
Designed for Food Safety  
Managing Regulations

**Day 4**

HACCP  
Management Matters  
Exam

*Please call Sarah Conlin, REHS at (989) 227-3107 to register or if you have questions.*