ServSafe
National Restaurant Association

FOOD SAFETY EDUCATION







The ServSafe® Food Safety Management Training Program provides current and comprehensive educational materials, including the latest 2022 FDA Food Code updates. The ServSafe Food Protection Manager Certification Exam is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP) and is recognized by more federal, state and local jurisdictions than any other food safety certification.

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2027 | MANAGER TRAINING + CERTIFICATION EXAM

QUARTERLY SCHEDULE

TRAINING	EXAM
TUESDAY **9AM - 2PM**	**WEDNESDAY** **9AM - 2PM** (Exam begins at 12PM)
February 9, 2027	February 10, 2027
May 18, 2027	May 19, 2027
August 10, 2027	August 11, 2027
November 16, 2027	November 17, 2027

TRAINING + EXAM LOCATION:

KOHL WHOLESALE DISTRIBUTION CENTER
4705 Gardner Expressway, Quincy, IL
(Northwest Visitor Entrance by the American Flag)

COURSE OBJECTIVES

Key enhanced topics emphasize regulatory compliance and practical, real-world application:

Food Safety Management Systems & Active Managerial Control
Food Safety Culture | Regulatory & Self Inspections | Employee Training
Food Defense Strategies | Holding & Refilling Guidelines
Allergen Awareness | Facilities & Equipment Standards | Chemical Safety

Reviewing ServSafe content before training & exam is highly recommended for those new to ServSafe. A textbook & PowerPoint will be provided in class. If you prefer study materials beforehand, please request this at time of registration.

Kohl Wholesale

Visit kohlwholesale.com to reserve your spot!
For questions, special requests, or accomodations, email: servsafe@kohlwholesale.com