

Meat juices should be clear. Ground meat should reach a temperature of at least 155° F in foodservice operations.

- Keep ground meats in the refrigerator or freezer.
- Thaw in the refrigerator.
- Avoid contaminating other food with meat drippings.
- Wash hands thoroughly after contact with raw meat and after using the toilet.

A Real Life Outbreak: Four hundred seventy-five people became ill after eating undercooked Jack-in-the-Box hamburgers. Three children died.

As a result, Jack-in-the-Box has at least eight lawsuits against them, has lost an estimated \$15 million in sales, and has been forced to layoff about 200 employees.

Appendix C

Searching for a Job or Career in Foodservice?

Exciting and unlimited opportunities in:

- Hospitals
- Nursing Homes
- Schools
- Colleges and Universities
- Business and Industry
- Correctionals
- Restaurants
- Hotels
- Stadiums
- Convention Centers
- Supermarkets
- Casinos



SERVSAFE Food Safety Training and JOB CLUB

can help you receive the job you want!

For more information call:

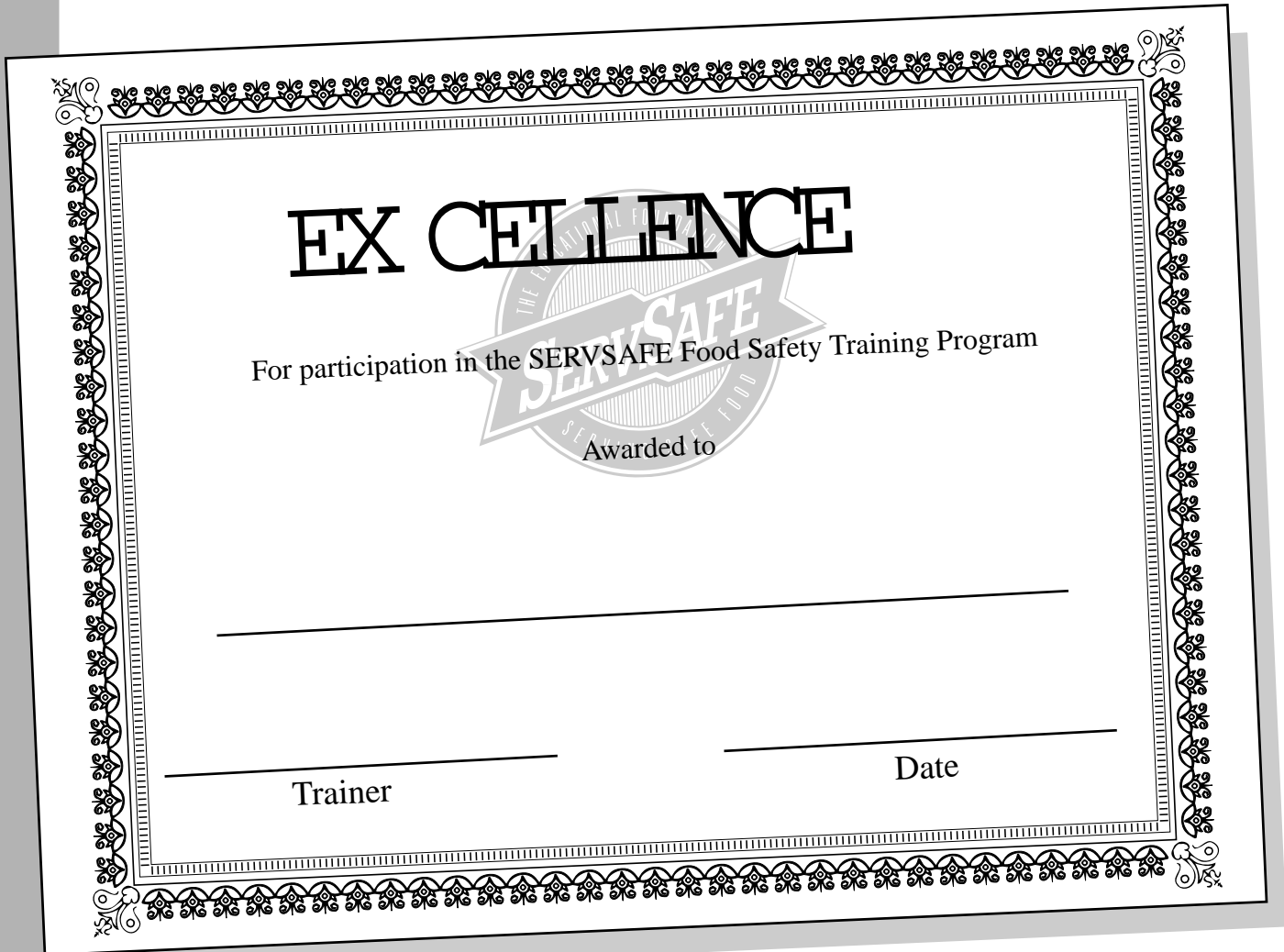
In cooperation with:

**Kansas State University Cooperative Extension Service
and**

**Kansas Department of Social and Rehabilitation Services (SRS)
and**

The Educational Foundation of the National Restaurant Association

Appendix D



Appendix E



EMPLOYERS:

How would you like to hire an individual who has already had *Food Safety* and *Job Retention Skills* training?

In cooperation with:
Kansas State University Cooperative Extension Service, Manhattan, KS
and
Kansas Department of Social and Rehabilitation Services (SRS)
and
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Individuals in *YOUR COMMUNITY* are being trained in food safety and job retention skills.

Individuals receive 12 hours of **SERVSAFE** Food Safety and 20 hours of **Job Club** training.



After completing the **SERVSAFE** Food Safety Training, participants will know and understand:

- The importance of food safety
- Proper personal hygiene
- How to properly store food
- How to handle the preparation of safe food
- Cross-contamination and the danger zone
- Recent outbreaks of foodborne illness and what went wrong

The benefits participants will receive from **Job Club** are:

- Good work habits
- The importance of reliability
- Less absenteeism
- How to be responsible

Please contact:

Appendix F

Searching for a Job or Career in Foodservice?



KanWork Food Safety and Job Club Training Can Help

SERVSAFE Food Safety Training is recognized as the leading food safety training program by foodservice employers. After completing this training program, you will have *exciting and unlimited* career opportunities in:

- Hospitals
- Nursing Homes
- Schools
- Colleges and Universities
- Restaurants
- Hotels
- Stadiums and Convention Centers
- Night /Private Clubs
- Business and Industry
- Correctional Institutions
- Supermarkets
- Casinos

JOB CLUB teaches you the skills you need to receive and keep the job you want.

Upon completion of the **SERVSAFE** Food Safety Training and **JOB CLUB**, you will receive a *certificate* that you can proudly show potential employers.

SERVSAFE TRAINING

Dates:

Time:

Place:

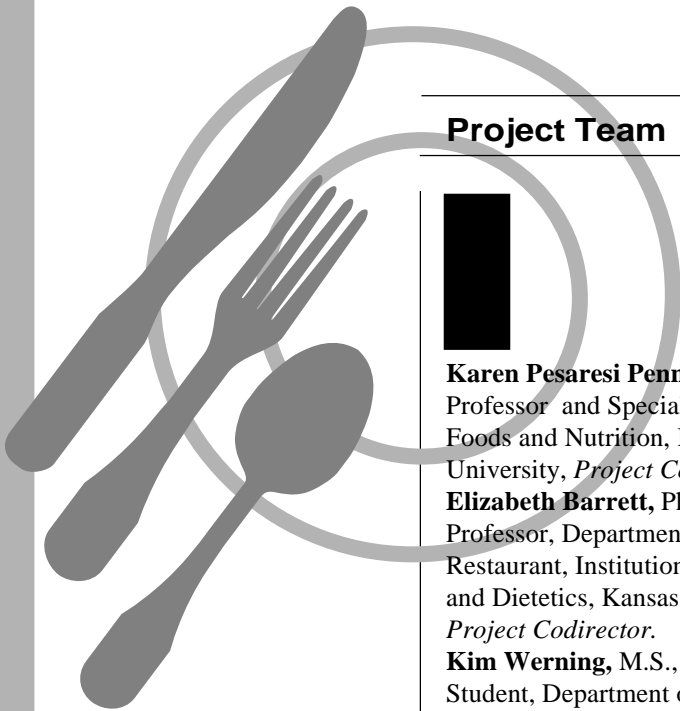
Conducted by:

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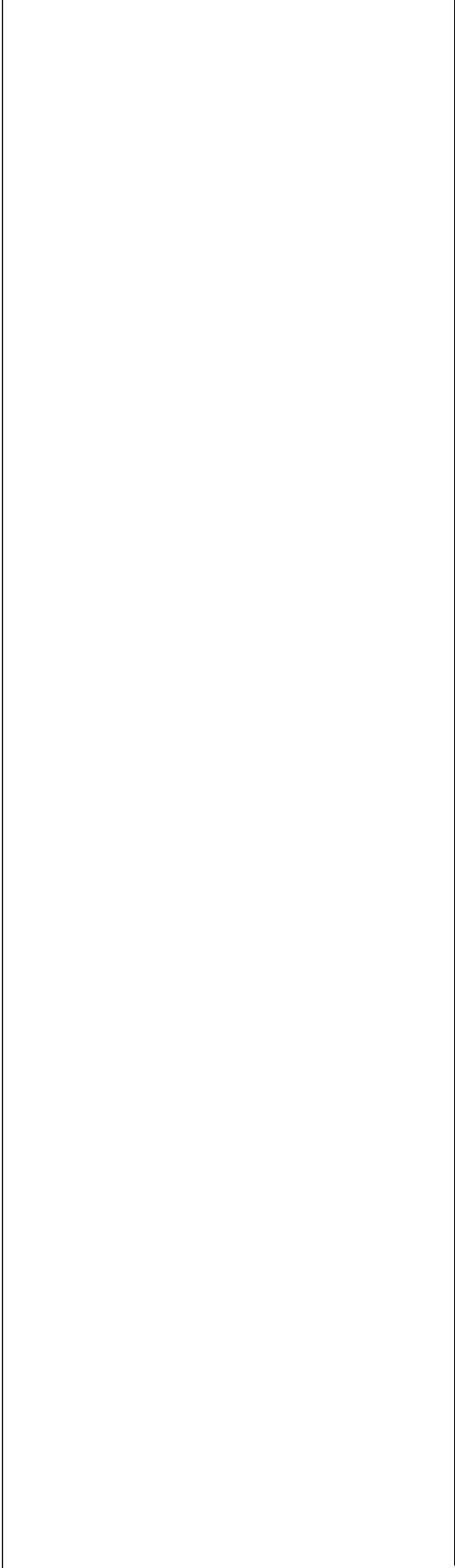
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