

SCORE SouthEast Wisconsin

WISCONSIN SERVSAFE SANITATION PROGRAM

ServSafe Certification

There are courses in food preparation principles restaurant workers need to know in order to reduce the risk of food-borne illnesses. By attending these classes, you will fulfill the Wisconsin statutory certification requirement to become a Certified Food Manager in Wisconsin.

[1] The Milwaukee Health Department has resources for starting up a foodservice business. MHD offers a manual which outlines what sanitation issues the department looks at when approving a license for a foodservice operation. See: <http://www.milwaukee.gov/FoodSafetyandLicensi8691.htm>

[2] The Wisconsin Restaurant Association [WRA] offers good resources for entrepreneurs opening a foodservice establishment: <http://www.wirestaurant.org/>

There is information on the ServSafe Sanitation course that the State of Wisconsin requires on its website. The course is 8 hours in duration, with a written exam at the end of the course. On sign-up a text book is sent to you to be studied before coming to class. This course is offered online as well.