



Greensgrow Farm Hours

Wednesday: 10am–5pm

Thursdays: 10am-7pm

Friday: 10am–5pm

Saturdays: 10am–5pm

Sundays: 11am–4pm



Chef Instructor Chris Koch is

a nationally recognized Food Stylist, Culinary Educator, Product Demonstrator, Cookbook Author, TV Personality, and 1st degree Black Belt. He has taught ServSafe® courses for 12 years. Chris' cookbook, recipes, and videos are available at: <http://chef-chris.com>



Since 1998, Greensgrow Farms has been THE nationally recognized leader in urban farming, open to the public year round.

A small but dedicated staff runs a multifaceted operation that includes a nursery, farm market, Community Supported Agriculture (CSA) program, low-income CSA and cooking program, community kitchen incubator for food entrepreneurs, and sustainability workshop series. Our one acre city block is also home to honeybees, chickens, solar energy, a living roof, and composting toilet.

At Greensgrow we are dedicated to promoting social entrepreneurship through the reuse of land once deemed useless. In the process we are reconnecting city dwellers with rural food producers and promoting the greening of Philadelphia's homes and gardens, proving that abandoned land is only abandoned if we choose to leave it that way.

Greensgrow has been named the Philadelphia Chamber of Commerce's 2011 Sustainable Business of the Year.

EAT WELL. EAT LOCAL.

Greensgrow Farms
2503 E. Firth Street
Phila PA 19125
215-427-2780
www.greengrow.org



DO YOU WORK WITH FOOD IN PHILADELPHIA?

Are you in compliance with the Philadelphia Department of Public Health code for Food Service Professionals and Establishments?



GET SERVSAFE® CERTIFIED!

ServSafe® Food Safety Training & Certification
Monday, November 7th, 2011
Coral Street Arts House
2446–2468 Coral Street @ Hagert
Philadelphia, PA 19125



REGISTRATION FORM

Please fill out this form and return it with your registration fee.

NAME: _____

BUSINESS: _____

ADDRESS: _____

EMAIL: _____

PHONE: _____

Please provide accurate contact information so that we can notify you when course materials are available for pick-up (approximately 2 weeks prior to test date)

Mail or deliver check or money order payable to:

Greensgrow Farms
2503 E Firth Street
Philadelphia, PA 19125

Please include the student's name and "ServSafe" on your check's memo line.

Deadline:
Registration and payment must be received by Friday, October 14, 2011

\$175.00 per person, includes lunch.

What You Need to Know

WHO SHOULD ATTEND?

Food Service Employees in Philadelphia Restaurants, Coffee Houses, Cafes & Bars, Schools, Daycare, Healthcare Facilities, Self-employed Food Entrepreneurs.

PHILA DEPT OF PUBLIC HEALTH CODE

During hours when food is being prepared, manufactured, cooked, processed, dressed, served or distributed, every food establishment that sells potentially hazardous food must have a certified manager present. Multiple certified individuals may be required for establishments that have operating hours that extend beyond a single work shift or include a 6–7 day work week. Certificates must be renewed every 5 years.

FOOD SAFETY CERTIFICATION

- Greensgrow Community Kitchen offers ServSafe® Food Safety Training and Certification.
- To date 100% of our students have passed, with an average score of 90!
- The ServSafe® Food Protection Manager Certification Exam is accredited by the American National Standards Institute (ANSI) Conference for Food Protection (CFP). ServSafe training and certification is recognized by more federal, state and local jurisdictions than any other food safety certification.
- This course requires 8 hours of home study and 8 hours of training with a ServSafe® certified instructor on the test day.

WHEN:

Monday, November 7th, 2011, 8am–6pm
Check in: 8:00am
Training Begins Promptly at 8:30am
* * NO LATE ARRIVALS * *
Includes a 30 minute lunch break
Exam: 4:00pm–6:00pm

WHERE:

Coral Street Arts House
2446–2468 Coral Street @ Hagert
Philadelphia, PA 19125

TRANSPORTATION:

Market Frankford Line: York Dauphin Station
Bus Routes 3, 5, 39, 89
Street parking available

DEADLINE:

Registration and payment must be received by Friday, October 14 when books will be ordered. Class size is limited.

COST:

\$175 per person includes course book for home study, instructor-led training, practice test, exam, and locally sourced lunch.

Participants will be notified by email or phone when course materials must be picked up at Greensgrow, approximately 2 weeks prior to class.

QUESTIONS?

Contact: kitchen@greengrow.org