



A New Training Option for CYP Cooks and Food Service Workers

CNIC and the National Restaurant Association have partnered to provide employees with ServSafe® food safety online training and certification. The ServSafe® food safety online courses allow you to take training on your own schedule and spend less time away from the operation. Courses are available in English and Spanish. There are a limited number of free courses, books, and exams for each installation. Contact the POC for your region, listed below, to register and ask any questions you may have. CNIC has funded this program for one year, which will pay for one cook from each CDC location enterprise wide, as well as other CYP Food Service employees, as funding permits.

The following courses are available to CYP Cooks and Food Service Workers:

ServSafe Food Handler Certificate, which is an 8-hour course and good for 3 years. This course is available to one CDC cook per installation, and other food service staff as funding permits.

Course Description: This course verifies basic food safety knowledge and is for individuals in food handler employee-level positions. Upon successful completion of the Food Handler course and 40-question exam, the employee will receive a Certificate of Achievement from the National Restaurant Association that can be printed from a secure section of the website. This course satisfies the annual 4-hour food handlers training required by Preventative Medicine for the period of which the certificate is good for.

ServSafe Allergens Course, which takes approximately 2 hours to complete and good for 3 years. This course is available to all CYP cooks and food service staff.

Course Description: This program is developed by the National Restaurant Association and experts who have direct experience with the risks involved in serving to populations sensitive to allergens. Our connection to the foodservice industry provides insights that help prepare you for difficult situations.

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ACCESSING SERVSAFE.COM THROUGH THE CNIC NAVY PORTAL

If you are an Existing User to ServSafe.com (i.e. you have a current ServSafe username and password) and currently work for the US Navy or a New User to ServSafe.com (i.e. you do not have a current ServSafe username and password) and currently work for the US Navy please follow the instructions below to access ServSafe.com through the CNIC Navy specific portal.

To reach the accessing portal instructions, access the G2 by inserting the link below into the browser URL:

<https://g2.cnic.navy.mil/tscnichq/N9/N92/N23D/default.aspx>

On the right hand side of the page you will see **Quick Links** and under that heading are the hyperlinks for the following:

CNIC ServSafe Portal Instructions

CNIC ServSafe Navy Portal



For ServSafe® specific questions:
800.765.2122, ext.1 (English) ext.1 (Service Center)