



FOR IMMEDIATE RELEASE
Halifax County, NC – July 25, 2022
HCS Nutrition Staff ServSafe Certified

Halifax County Schools Nutrition Staff ServSafe Certified



On July 11, 2022, Halifax County Schools School Nutrition (SN) Department celebrated the performance and outstanding achievement of twenty-one staff members who passed the 2022 ServSafe exam on June 2nd.

For the final work week of the academic year, Halifax County Schools arranged a ServSafe Class and Exam for ten-month staff (a week before starting N.C.

Summer Meals). Since only School Nutrition Managers are needed to hold ServSafe certification, many had never taken the exam before. Due to COVID and retirements, the Halifax County School Nutrition Program has lost half of its SN Managers in the last twenty-four months. They have made an effort to nurture talent from within. Others have raised their standards as a result of seeing their colleagues succeed. Everyone participated actively in the classroom instruction phase to prepare for the exam. Sharing books and recommending a course of study were both done. The ServSafe exam was passed by all twenty-one employees, thanks to their diligence and teamwork!

The following individuals are ServSafe Certified: Joe Otranto, Jasmine Ingram, Kim Spruill, Ethel Taylor, Sherrie Vinson, Linda Vinson, Edna Richardson, Shelia Reid, Latasha Mills, Connie McWilliams, Ruth Patterson, Lisa Jones, Brenda Horton, Cynthia Hilliard, Willie Hewlin, Mary Caudle, Nannie Clements, Antionette Whitaker, Bernadette Hawkins, Patricia Bailey, Gloria Brinkley.

Superintendent Dr. Eric Cunningham states, “I am incredibly proud of our team for their hard work and dedication as they provide healthy and nutritious meals to our scholars. ServSafe certification is a great achievement for our staff as we continue to ensure safe meal preparation, food storage, and much more”.

Nationally recognized chain restaurants use the ServSafe Food Handler Program to provide all their employees with consistent food safety training. Recognizing the importance of protecting their patrons, employees, and business, many operators use ServSafe to train their employees to recognize the risks of food-borne illness with knowledge and training. The National Restaurant Association develops the ServSafe Food Handler Program.