Per WI Aging Network P&P Manual- Chapter 8 Elder Nutrition Program. Section

**8.6.6 Serving Safe Food (SSF) Certification** *(Excerpts from this section)*

The Serving Safe Food (SSF) course and exam were developed by BADR and

the Wisconsin Association of Nutrition Directors (WAND) to meet the food

safety and sanitation training requirements for staff, including senior dining

center managers, whose work duties include hot and cold food holding, serving

and clean up, but no purchasing, preparation or cooking.

The SSF certification course includes a minimum of two hours of training

including a presentation and a take-home exam. Upon successful completion of

the course and passing of the exam, a five-year certificate is issued by BADR.

Serving Safe Food Certification is **required, at a minimum,** for dining center

managers at senior dining centers where food is not prepared or cooked

At a minimum, at least one staff person or volunteer with a Serving Safe Food

Certification must be on duty at all times at a senior dining center where meals

are being served but not prepared or cooked. It is recommended that other staff

working in a food-handling capacity at such locations also maintain a Serving

Safe Food Certificate.