



206 West State St. Trenton, NJ 08608
Phone: 609-394-6730 800.LBA.0076
Fax: 609-394-6732

2019-2020 Grant Training Registration Form
Please complete this form and send back to NJLBA

Training Class: TAM () English Serv Safe () Spanish Serv Safe ()
All class sessions require a minimum of 10 students

First Choice Date: _____ Time: _____ Second Choice Date: _____ Time: _____

Current Active NJLBA Membership Yes _____ No _____ (If no please call (609) 394-6730)

Corporate Name and T/A: _____

License Address: _____

County: _____

Number of Employees: _____ Years and Months in Business: Yrs ____ MM ____

Annual Average Percentage Employee Turnover Rate _____% (estimate)

Contact Name/ Title: _____

Contacts Email: _____

*Tax ID No. # (FEIN): _____ *Liquor License No: _____ - _____ - _____

*Number of Attendees: _____ Classes with less than 10 attendees will be canceled

Class Location if not License Premise: _____

Phone Number: () _____ - _____

You must have TAX clearance prior to the training. Please send this form back as soon as completed.

As a requirement of the New Jersey Department of Labor the job title and hourly wage including tips form attached is required to be submitted prior to taking any grant training classes.

*Free Training is available for all NJLBA members through Department of Labor Grant.
A requirement of the NJ Department of Labor all employees must be paid when they attend any training classes under this grant.*

Please return these forms via email at AnnSczerbowicz@njlba.org or fax to 609-394-6732. Contact Ann Sczerbowicz or Diane Weiss at 609-394-6730 with any questions.

**Required Field*

Techniques of Alcoholic Management (TAM)

The course is structured to offer a variety of problem-solving techniques as they relate to businesses selling beverage alcohol for consumption on and off the licensed premises. A TAM trained alcohol server is one who has learned to balance the responsible sale of beverage alcohol with the day to day service of his/her customers. As a TAM participant you receive: comprehensive, professionally administered seminar, work book to take home, personalized certification card for everyone obtaining a passing grade on the final test, official TAM certificate for participating establishments, and possible discount on insurance offered by certain companies.

Minimum of 10 students per class session

ServSafe

New Jersey retail food rules (chapter 24, Sanitation in Retail Food Establishments and Food and Beverage Vending Machines) requires that if a food establishment is classified as a “Risk type 3 food establishment” there must be at least one certified food protection manager on site who is responsible for food safety operations. Through the ServSafe training program, food managers will become knowledgeable of the latest FDA Food Code and New Jersey’s food safety regulations. This comprehensive course will cover all the required elements of safe food handling. The course will cover origins of food contamination, personal hygiene and overall employee involvement in safe food handling. Upon successful completion of the course, the managers will obtain food safety certification that is valid for five years. **ServSafe is also offered in Spanish.**

Minimum of 10 students per class session