



MISSISSIPPI DEPARTMENT OF MARINE RESOURCES  
1141 Bayview Avenue, Suite 101, Biloxi, Mississippi 39530

## News Release

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13-86-SML  
August 1, 2013

**FOR IMMEDIATE RELEASE**

### ***DMR to Host free ServSafe Training for Seafood Industry***

BILOXI, Miss. – The Mississippi Department of Marine Resources (MDMR) will host a one day Servsafe Training on August 12, 2013, Sept 2, 10, and 16 , 2013. This certification is required for selling cooked product and will be a **FREE training for the first 100 participants**. This training is open to members of the Mississippi Seafood Industry: Fishermen, Seafood Dealers, Seafood Retail Market workers, Seafood Peddlers or Mobile Unit Owners, Seafood Restaurant owners, Seafood Regulators and Enforcement, Students and Seafood processing plant workers. Advance registration is encouraged. For more information contact Linda Craft of the Innovation Center at 228- 326-9161, or [linda@safefoodsms.com](mailto:linda@safefoodsms.com)

**August 12 and September 16, 2013 Venue:**

Innovation Center,  
1636 Popp's Ferry Road Biloxi, MS 39532.

**September 2 and 10, 2013 Venue:**

Commission Room, Bolton State Building,  
1141 Bayview Avenue, Biloxi, MS 39530

The Mississippi Department of Marine Resources is dedicated to enhancing, protecting and conserving marine interests of the state by managing all marine life, public trust wetlands, adjacent uplands and waterfront areas to provide for the optimal commercial, recreational, educational and economic uses of these resources consistent with environmental concerns and social changes. Visit the MDMR online at [www.dmr.ms.gov](http://www.dmr.ms.gov).

**ATTACHED: Flyer**

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# OFFICE OF MARINE FISHERIES

## FREE TRAINING

August 12 , 2013 and September 2, 10, 16, 2013  
First Come-First Serve

Seafood Safety First



Linda Craft ServSafe  
Certified  
Instructor/proctor  
Certified in ServSafe in  
MS and LA

[www.safefoodms.com](http://www.safefoodms.com)  
228-326-9161  
[linda@safefoodms.com](mailto:linda@safefoodms.com)

Coordinated by the DMR  
Seafood Technology  
Bureau



**ServSafe®**  
**Food Protection Manager Certification**

The ServSafe logo features a stylized blue and purple wave above the text "ServSafe®" and "Food Protection Manager Certification".

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Biloxi, MS 39530**

This training is funded through the EDRP II Funds- Shrimp and Crab Fishery Project