



CERTIFICATE NO.  
3833006

# Certified ServSafe® Instructor & Registered ServSafe® Examination Proctor

MICHAEL BAUER

**has successfully completed the following requirements for becoming a  
Certified ServSafe® Instructor and Registered ServSafe® Examination Proctor:**

- Maintaining a current ServSafe Food Protection Manager Certification\*
- Completing the Online Instructor and Proctor Tutorials
- Passing the ServSafe Online Advanced Test
- Agreeing to comply with the Performance Standards

**3/28/2019**  
DATE OF APPROVAL

**3/28/2022**  
DATE OF EXPIRATION

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions

\*This certificate is confirmation of your dual role status as a Certified ServSafe Instructor and as a Registered ServSafe Examination Proctor. This is NOT a ServSafe Food Protection Manager Certification and should not be conveyed as one. You must maintain a current ServSafe Food Protection Manager Certification in order to retain your Certified ServSafe Instructor and ServSafe Examination Proctor status. Ongoing requirements to maintain your status as a Certified ServSafe Instructor and Registered ServSafe Examination Proctor may be introduced at a future date.

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