

FOOD SAFETY is all about...

Time/Temperature controls



Personal hygiene



Education



Cross contamination prevention

Cindy Rice, RS, CPFS, MSPH is president of Eastern Food Safety, a Registered Sanitarian, epidemiologist, food safety educator & consultant to the foodservice industry and regulators alike. Cindy is a food safety expert for Ecolab, writer for *Food Safety Solutions*, trade and parents' magazines. She recently published an online Foodservice Training Series, and **Green Apple Tales**, storybooks for children and parents, with messages about safe and healthy eating.



70 Christina Drive
Braintree, MA 02184
**EASTERN
FOOD SAFETY**

ONLINE Foodservice Training Videos

Powered by Retrieve Technologies

- Instructor led cloud DVD's—affordable, convenient
- ServSafe® course, Continuing education applications
- Staff trainings, varied topics



Certified Food Protection Manager classes

Consultations

Staff trainings



**Fall 2011-January 2012
Class Schedule**

781.356.1467

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www.easternfoodsafety.com

NEW ENGLAND'S LEADER IN SERVSAFE® TRAINING

This ServSafe® course prepares food workers to take a nationally accredited Food Manager Certification examination. Passing the exam earns the title of Certified Food Protection Manager-the certificate is valid for 5 years, nationally.

We can help you:

- Train and certify your employees
- Ensure that your food establishment is complying with the State/FDA Food Code
- Improve your understanding of food safety and sanitation in the workplace
- Increase compliance in health inspections

Testimonials

Great course, excellent instructor,

F&B Director, Radisson Boston

I will never look at a turkey the same way again!

Restaurant owner

Class was succinct, informative, yet not overwhelming

Dunkin Donuts manager

Great format, outstanding instructor

Todd Smith, GM, Marriott Corp.

Class was well organized and to the point. What could have been boring was presented in an interesting manner

Bed & Breakfast owner

What is unique about Eastern Food Safety?

We understand that some of you may have been out of school for a while.

Our course is taught with a practical approach... injected with a good deal of **common sense**, **patience** & a little bit of **humor**, in the **most "user-friendly" way possible.**

Remember, your goal is to pass the exam by becoming knowledgeable about the State Food Code, learn about sanitation and foodhandling procedures, and become a Certified Food Protection Manager.

Our job is to get you there.

Topics covered in this course include:

- The most common causes of foodborne illness and how to prevent them.
- Maintaining sanitary facilities, equipment
- Rules of safe foodhandling from receiving to serving, FDA & Maine Food Code regulations
- HACCP principles and controls



Fall 2011 • January 2012

SEPTEMBER

8 Woburn (Ctyd Marriott)
12 Braintree (Hampton Inn)
14 Hyannis (Ctyd Marriott)
17 Taunton (Holiday Inn)
26 Portland, ME (Wyndham)
27 Marlboro (Ctyd Marriott)

OCTOBER

3 Wells, ME (Hampton Inn)
12 Braintree (Hampton Inn)
11 Hyannis (Ctyd Marriott)
15 New Bedford (Fairfield Inn)
17 Waltham (Hilton Garden Inn)

NOVEMBER

1 Braintree (Hampton Inn)
8 Taunton (Holiday Inn)
15 Marlboro (Ctyd Marriott)
16 Woburn (Ctyd Marriott)

DECEMBER

5 Braintree (Hampton Inn)
8 Waltham (Hilton Garden Inn)
12 New Bedford (Fairfield Inn)
13 Hyannis (Ctyd Marriott)

JANUARY

9 Braintree (Hampton Inn)
14 Taunton (Holiday Inn)

12 Woburn (Ctyd Marriott)
16 Hyannis (Ctyd Marriott)
17 Marlboro (Ctyd Marriott)

Course materials are mailed upon paid registration.

All classes taught in English. (Exams & materials may be available in other languages upon request, may require some advance notice. Please ask us.)

- ◆ **Private classes**
- ◆ **ONLINE Training Videos**

Check our Website or call for details

"Don't Pick off the Croutons!"

*Allergy Handbook, Practical guide for restaurants
\$15 with class registration (reg. \$20)*

"Pocket Guide to Food Safety— 25 tips you need to know!"
Slim, easy reference guide \$2.

Fee: Includes 1-day class (8:30 am – 4:30 pm), Course materials, Certification Examination (**Certifications and Recertifications**)

Registration form

Circle one:

\$165 Full day class & exam (incl. Re-Certification)

\$185— Online course (Eng/lish or Spanish), Exam at class
\$ 90- Retake (for our previous students who did not pass)

Course book or Online connection link sent upon receipt of payment

Class / Exam location: _____

Class / Exam date: _____

Name: _____

Company: _____

Address: _____

Day phone: _____ Evening: _____

Email: _____

Want to add :

- **"Don't Pick off the Croutons" (with class) \$15.**
Allergy handbook

- **Pocket Guide to Food Safety: 25 tips** \$ 2. ea
Qty: ___ Foodservice edition ___ Home edition ___

- **MA Allergy Training** (mid-day video) \$10. pp

Total enclosed \$ _____

Credit Card # : (MC, VISA, AMEX)

Cardholder Signature _____ Exp date _____

FAX to: 781-356-3960 or PHONE: 781-356-1467

Or MAIL with check to: **Eastern Food Safety**
70 Christina Drive Braintree, MA 02184

Or REGISTER ONLINE

www.easternfoodsafety.com

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