

Food Safety and Resources

Retain in event of future food safety or resource requirements

Food Safety

ServSafe® Certification, Re-Certification or Re-testing
Superb for proprietors, administrators, chefs,
all food service professionals
Next Classes: Brandon library or your facility site on
Tuesday July 19, Aug 23 and Sept 13
Inquire regarding Brandon special summer class fees.



Food Handlers Food Safety Essentials
Best for existing and entry level full and part time food service associates.
Four hour session assimilating FDA and national food safety requirements

Household Food Safety Best Practices
Two hour session protecting family from food borne illnesses
Ideal for family members preparing meals, bbq's, picnics, special events etc.



Related Resources

Pre-Regulatory Inspection "Fresh Eyes" Analysis
Improve annual Board of Health inspection results

Waitstaff Dining Service Workshop
Excellent session for existing and entry level dining service associates

Special Event Planner/ Liaison
Large event or family party on the horizon, require assistance, call for details

Information

Food Safety Resources and Services available through Training to Excel
Norm Milot, Certified ServSafe® Instructor and Registered Proctor
Telephone: 802.247.0098, answered by Rosebelle's Victorian Inn
Email: info@trainingtoexcel.com
Information on Web Site: www.trainingtoexcel.com

