

SERVSAFE TRAINING

Our instructors maintain many years of hospitality industry experience and have a strong background in food safety education.

ATTEND A LOCAL CLASS!

Class: 8am to 2pm (some states vary) including the exam. We do a working lunch, so bring a lunch or snack with you. We are typically at the exam portion of the class by noon. Class includes the written exam (3-5 days for results unless done online).

LET US BRING THE CLASS TO YOU!

Group of 5 or more anywhere in New England, 10 or more anywhere in the US. Class administration fee may apply.

GROUP RATES

Group rates available as low as \$99 per person! Price includes: Online Study Portal Access, Live Class and the Written Exam.

HRFoodSafe will share real life experiences as well as the technical aspects of food safety. We are a leading instructor of food protection training, offering the most convenient and affordable class schedule available.

HRFoodSafe also offers consulting in many areas of foodservice operations.

- Food Safety Inspections
- HACCP Plan Development
- Training Manual Development
- Consulting services

OUR MISSION

Personalized Service, Integrity and Commitment in all we do!

ABOUT US

HRFoodSafe offers ServSafe® training from the National Restaurant Association Educational Foundation. We are also CP-FS certified (Certified Professional in Food Safety) by NEHA as well as certified instructors for the NEHA and NRFSP food safety training programs. All training programs meet the requirements for Food Protection Manager Certification that are required for operation of most food service establishments.

We are a national company and offer over 60 scheduled live classes per month or there is the option of us coming to you!

HRFOODSAFE.com

CONTACT US TODAY!

Phone: **855.HR.Train (855.478.7246)**

Email: **info@HRFoodSafe.com**



We can help you...**KEEP IT SAFE!**

HRFOODSAFE.com

FOOD SAFETY TRAINING AND CONSULTING SERVICES



Registered ServSafe Proctor
& Certified ServSafe Instructor

A Leading Instructor of the ServSafe® Programs

The Keys to Food Safety!

- Control Time and Temperature
- Prevent Cross-Contamination
- Practice Good Personal Hygiene
- Proper Cleaning and Sanitizing
- Purchase Foods From Approved Source

(855.478.7246) **855.HR.TRAIN**
INFO@HRFOODSAFE.COM

WWW.HRFOODSAFE.COM

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COURSE SELECTIONS

SERVSAFE FOOD PROTECTION MANAGER CERTIFICATION "LIVE CLASS"

including class and written exam is \$169 per person with the ServSafe Manager book via priority mail (S&H fee apply) as well as access to our online study portal.

EXAM ONLY

No Class, No Study Materials \$99 (arrive for the scheduled exam portion of class or via ProctorU*)

SERVSAFE FOOD MANAGER "ONLINE COURSE" AND CERTIFICATION

"AT A LIVE CLASS" or via ProctorU*

including the online class and the online exam is \$179. Course can be taken at your convenience. The exam requires a Proctor be present either by attendance at any of our scheduled classes for the exam portion of class, at a Pearson Vue testing center, or online with ProctorU*.

*ProctorU has specific PC requirements

CONVENIENT/GROCERY STORE MANAGER

the first in the industry from the NRFSP that is designed exclusively for convenience and grocery store managers. Price including the class, study materials and the written exam is \$169 plus S&H fee.

SERVSAFE FOOD HANDLER

delivers consistent food safety training to employees. Covers the five key areas of food safety. Course can be done online or in a private class at your establishment. \$15 per person online or \$50 per person for a private class with a minimum of 10 required.

SERVSAFE ALCOHOL CERTIFICATION

delivers the importance of responsible service. Course can be done online or in a private class at your establishment. \$30 per person online or \$50 per person for a private class with a minimum of 10 required.



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HACCP TRAINING

This course meets accepted HACCP standards. It contains the information needed to effectively participate in the organization, development, implementation, and management of a successful HACCP plan. The student will experience practical, real world interactive case studies that cover the "five preliminary steps" of HACCP and the application of its "seven principles". Two online course options available starting at \$219.99.

ALLERGEN TRAINING

delivers the importance of allergen awareness. Is available via training online. The cost varies based on course needs, visit our website for details. Online course allows for immediate download of certificate upon completion of training.

CHOKESAVER TRAINING

course can be scheduled at our location or yours. Email us for more information. Online course \$19.95.

