



SAVOR
TRAINING

ServSafe Certification Training made for you

I serve those who serve the guest!



Reviews



Reese has so much patience and knowledge surrounding health and safety. Her thoroughness allows everyone to be very attentive and engaging and we all learn. Thank you for everything I have learned within this program. I recommend her to anyone wanting to learn and educate themselves about health and safety!!!

Lamont Evan,
Rocketfarm Restaurants
February 2022



Reese was absolutely wonderful! Her teaching style is what every teacher in America needs in their classroom.

Brieanna Gee
April 2021



I was extremely overdue to renew my certification, and Reese was an absolute delight. She took her time in making sure I understood and comprehended. She used several different forms of teaching, and she also had pointers on how to better remember the content. So grateful. Thanks again Reese!!

Kami Faison
September 2021



All services were prompt and professional. Very informative and helpful as well. Thank you!

Keiota Mccrary
May 2022

Welcome to Your ServSafe Certification Training!

Savor Training Co. is a passionate, energizing, inspiring food safety certification training resource for everyone. My purpose is to change lives by leading restaurant professionals to totally commit to safe food, love the art of creation, and love learning as one industry that serves the world. The ServSafe Certification program is made to achieve these goals and more.

Savor Training Co. Services & ServSafe Courses



Health Inspection Training

The best Preparation you can get for your health inspection

We partner with businesses to make sure they have a clear big-picture understanding of health and safety standards, new regulations, and trending violations, preparing them to make the best decisions at every turn.

\$250
1 hour 30 minutes



ServSafe® Food Safety Manager Course

The preparation required to be success on the official food safety manager exam

We partner with businesses to make sure they have a clear big-picture understanding of health and safety standards, new regulations, and trending violations, preparing them to make the best decisions at every turn.

\$150
6 hours



Food Safety Management Course With Book

The best course to improve your restaurant business.

We provide course that walk you through on how you can manage food safety. This course is very engaging and resourceful. This is a good asset on achieving your big restaurant dream!

\$175
8 hours



ServSafe® Food Safety Manager Exam Certification Exam

Certification Exam

This is the ServSafe® Food Manager Exam Only. If you have not studied for this exam we strongly recommend signing up for a class as well.

\$75
2 hours

Frequently Asked Questions

1. Can Employee Health Agreements be kept digitally?

Yes, as long as employees understand and acknowledge that they aren't allowed in the facility if they have one of the 6 illnesses. Also, as long as you are able to access the information and show it to the inspector.

2. What is the process for submitting a list of items that a restaurant uses Time as a public health control?

The written procedures must identify the food, method of tracking the food once removed from temperature control, and the process to destroy foods held for more than four hours. The food shall have an initial temperature of 41°F (5°C) or less when removed from cold holding temperature control, or 135°F (57°C) or greater when removed from hot holding temperature control. (Log Sheet available via email request to Reese@SavorTraining.com)

3. Are cooling logs mandatory? If so, how long should they be kept on file?

Cooling logs are not mandatory.

4. Are restaurants allowed to use ROP for marinating meats?

Yes, restaurants are allowed to use ROP if it is done for less than 72 hours. After the 72 hour frame, you will need to have a standard operating procedure for such (HAACP) plan.

5. Can employees wear a headband or scarf for hair covering?

Employees may wear a headband and/or scarf for hair covering as long as the hair is fully restrained. If a headband is worn, hair still needs to be restrained to prevent food contamination. ****direct statement from the code (i) Hair Restraints.

1. Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch.

2. This does not apply to employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food, clean utensils and linens and unwrapped single-service and single-use articles.

6. What is the best practice for storing employee food?

Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. ---set a specific space away from items being sold to customers, for employee food items. Label that area so that it is easily identifiable

7. Can restaurants serve sodas past their sell-by date?

That would be a quality concern that we would not regulate

About Us

Savor Training Co. Is a leader in food safety training & health inspection prep for food service establishments all over Atlanta, Columbus, & Savannah, GA. Charlotte North Carolina, Houston Texas, and Nashville Tennessee.



