

# Eastern Food Safety

## A National 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 sanitation in the workplace
- Increase compliance in health inspections

### What is unique about Eastern Food Safety?

At Eastern Food Safety, we understand that some of you have been out of school for awhile. Our ServSafe® 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.



# Class Topics & Schedule

### Topics covered in this course include:

- Foodborne illness causes and prevention
- Maintaining sanitary facilities, equipment
- Rules of safe foodhandling from receiving to serving
- FDA/State Food Code regulations
- HACCP principles and controls



### January 2017

- |                           |                            |
|---------------------------|----------------------------|
| 7 Taunton (Holiday Inn)   | 12 Danvers (Doubletree)    |
| 9 Braintree (Hyatt Place) | 23 Braintree (Hyatt Place) |
| 10 Hyannis (Cyd Marriott) |                            |

### February 2017

- |                            |                                |
|----------------------------|--------------------------------|
| 6 Hyannis (Cyd Marriott)   | 20 Braintree (Hyatt Place)     |
| 8 Marlboro (Cyd Marriott)  | 23 New Bedford (Fairfield Inn) |
| 11 Braintree (Hyatt Place) |                                |

### March 2017

- |                                  |                            |
|----------------------------------|----------------------------|
| 6 Braintree (Hyatt Place)        | 20 Braintree (Hyatt Place) |
| 15 Danvers (Doubletree)          | 20 Hyannis (Cyd Marriott)  |
| 16 HACCP Braintree (Hyatt Place) | 21 Taunton (Holiday Inn)   |

### April 2017

- |                               |                            |
|-------------------------------|----------------------------|
| 3 Braintree (Hyatt Place)     | 11 Marlboro (Cyd Marriott) |
| 8 New Bedford (Fairfield Inn) | 12 Hyannis (Cyd Marriott)  |
| 10 Oak Bluffs (PA Club)       | 17 Braintree (Hyatt Place) |

### May 2017

- |                           |                            |
|---------------------------|----------------------------|
| 1 Braintree (Hyatt Place) | 9 Hyannis (Cyd Marriott)   |
| 8 Oak Bluffs (PA Club)    | 15 Braintree (Hyatt Place) |
| 9 Taunton (Holiday Inn)   | 24 Danvers (Doubletree)    |

### June 2017

- |                        |  |
|------------------------|--|
| 5 Oak Bluffs (PA Club) |  |
|------------------------|--|

### Study materials/Online link sent upon paid registration.

All classes taught in English. (Exams & Materials may be available in other languages upon request. Please ask us.)

### To register:

- FAX registration form to 781-356-3960
- MAIL registration form with check to Eastern Food Safety - 70 Christina Drive, Braintree, MA 02184
- CALL 781-356-1467
- Register Online at [www.EasternFoodSafety.com](http://www.EasternFoodSafety.com)

# Registration Form

Fee includes 1-day class (8:30am-4:30pm), study materials, and certification exam (for both Certifications and Recertifications)

Choose one:

- \$175 Full day class & Exam (per student)
- \$185 Oak Bluffs location
- \$185 Online Course & Exam (exam taken in class)
- \$95 Exam Only (no class/materials)
- \$90 Retest (previous students retesting within 1 year)
- \$285 HACCP Manager Class & Certification Exam (3/16/17 Braintree Hyatt Place 8am-8pm)

Study materials/Online link sent upon receipt of payment

Class Date/Exam Location: \_\_\_\_\_

Name(s): \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Day Phone: \_\_\_\_\_ Evening: \_\_\_\_\_

Email (required for Online Courses): \_\_\_\_\_

Add on's: \_\_\_\_\_

- ServSafe Manager 6th edition \$55
- Food Safety Show & Tell DVD (1 hr) \$10
- Survival Guide to Food Allergies \$5
- Pocket Guide to Food Safety - 25 Tips \$4

Total Enclosed: \$ \_\_\_\_\_

Credit Card #: (MC, Visa, Amex) \_\_\_\_\_

Cardholder Signature \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Or Register Online: [www.EasternFoodSafety.com](http://www.EasternFoodSafety.com)