

The Role of Food Safety Training

Training employees correctly is critical to the success of a restaurant. Not all restaurant employees are trained on the same things. Some may be trained on menu items and greeting customers while others may be trained on banquet service. However, one area where all employees need training is food safety. All employees, from managers to servers to cooks, need to be trained correctly in food safety to help keep guests safe.

The **BENEFITS OF FOOD SAFETY TRAINING** include:



Procedures for **SAFE FOOD PREPARATION** are in place and understood.



Employees understand the **RISKS OF UNSAFE FOOD.**



Food handlers understand **CORRECT PERSONAL HYGIENE.**



Correct **FOOD SAFETY PROCEDURES** are monitored and followed.



Guests have a **POSITIVE EXPERIENCE.**

For more information and resources on food safety, visit:
foodsafetyfocus.com

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