

MONTHLY TRAINING TOPICS - 2009

Solutions for your Food Safety Needs

Are you looking to upgrade and re-energize your kitchen team?

Let's make a Deal!

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| <p style="text-align: center;">ACCIDENT PREVENTION & FOOD SAFETY SELF - INSPECTION</p> <p>Employee Food Safety Orientation Handling Knives, Cuts, and Burns Preventing Cuts and Lacerations (NRA) Preventing Slips, Falls and Lifting Protecting Yourself & Your Customers How to Reduce Unsafe Acts Preventing Customer Accidents Restaurant Accident Investigation</p> <p>Developing Food Safety Skills for your New Kitchen Supervisor</p> <p>Current Health Department Inspection Updates [NEW]</p> <p>Protect Yourself from Lawyers and the Media-a personal perspective</p> <p>Food Safety Review for the Geriatric Facility</p> | <p style="text-align: center;">FOOD SAFETY & HACCP</p> <p>Personal Hygiene Cross Contamination Receiving and Storage Time and Temperature Controls Introduction to HACCP Food Safe Kitchen 2009 Inside HACCP, Principles/Practices Hazards in the Kitchen</p> <p>Sushi Safety Review</p> <p>Food Security-Are you Ready for Intentional Sabotage?</p> <p>NBC's Produce Market Investigation –What you need to know before selecting a vendor</p> |
| <p style="text-align: center;">SAFETY TRAINING</p> <p>Kitchen Safety-Preventing Fires How to Reduce Unsafe Acts Working Safely to Prevent Injury (JJ) Bus, Dishwasher, and Janitor Safety Moving and Lifting Bloodborne Pathogens (OSHA Required)</p> <p><u>FREE 30 Min. MENU ALLERGY REVIEW</u></p> <p>Protect your business from a <u>Pest Control Failure !</u></p> <p>MSDS – The \$10,000 OSHA Fine</p> | <p style="text-align: center;">SERVICES</p> <ul style="list-style-type: none"> • Kitchen Inspection & Training • HACCP Vulnerability Review • Forensic Food Safety Expert • On Site Food Handler's Classes • Accident Prevention Meetings • Food Safety Speaker/Facilitator • Health Dept. Representation • Allergy Program Development • Third Party Audit Preparation <p>Need Written Safety Policies?</p> <p>FREE Phone Consultation</p> |

Jeff Nelken, B.S., M.A.

(818) 703 -7147/310.273.5492

HACCP Kitchen Inspections, Audits, Food Safety and Training

Food Handler's Certification Workshop

OSHA and Accident Prevention Programs

Foodsafetycoach.com

Certified L.A. County Health Department Provider #015