



Safe Food Solutions

FOOD SAFETY EDUCATION

BASIC FOOD SAFETY eSTART™

smarter, faster, cloud-based training

Basic Food Safety eStart™ allows core employee food safety training to occur when you want it and when you need it. The flexible, on-demand, cloud-based delivery allows you to take control of your food safety training program. Whether you have one or one hundred stores, our flat rate, per location pricing eliminates guesswork from your training budget.

Every aspect of Basic Food Safety eStart™ is designed to be user-friendly and engaging. Access to our feature-rich, robust Enterprise-Class Learning Management System allows for seamless, real-time tracking of employee progress by your training Administrators.

Basic Food Safety eStart™ includes everything your company needs to streamline its food safety training needs.

○ **PROTECT YOUR BOTTOM LINE**
Our flat rate pricing model is cost effective—eliminating high per student training costs.

○ **ELIMINATE GUESSWORK**
Enjoy a fixed cost for food safety training—regardless of employee turnover. Know exactly how much you will spend on non-management food safety training for the year.

○ **CONSISTENT & ON-DEMAND**
Training and LMS access is available from any computer with an Internet connection. Training can occur at the store, corporate office, home, etc.

○ **TRACK & MONITOR**
Easily assess employee training progress with 24/7 access to all training statistics.

○ **NETWORK ALL LOCATIONS**
View training information from across your business with consolidated reporting.

○ **STUDENT-CENTERED LEARNING**
Employees can move through the lessons at their own pace, practicing their new knowledge as they go and then demonstrating what they have learned at the end.

○ **UNLIMITED RESOURCE**
Per location cost includes unlimited employee training per location. Access to the course is available to employees at any time throughout the year of subscription.

○ **FOR EVERY LEARNER**
Integration of multiple learning styles allows for every employee to successfully understand and internalize the information presented. Audio narration, video sequences, Flash animation and remediation questions provide for diversified learning.



LESSON 1 FOODBORNE ILLNESS & FOOD SAFETY ESSENTIALS

Examines the extent and causes of foodborne illness, the names of the most common contaminants and the leading sources of problems. Topics include:

- Your Role in the Food Flow Process
- Most Common Foodborne Illnesses
- What is Your Responsibility?
- Types of Contaminants
- Common Food Safety Issues
- Food Allergens & Allergen Controls



LESSON 3 TIME, TEMPERATURE, & THE FOOD FLOW PROCESS

Explores the importance of time and temperature, as well as offers a thorough examination of the food flow process, from farm to table. Topics include:

- The Food Flow Process
- Temperature & "The Danger Zone"
- Safe Handling of Raw Produce
- Foods with Special Considerations
- Understanding & Preventing Microbe Growth
- Working with Thermometers



ROBUST TRACKING REAL-TIME MONITORING

A Learning Management System that provides 24/7 access to all student training information. Networks all stores across a company and provides up-to-the-minute data regarding food safety training implementation and compliance.

- View specific student training information at any time: date completed, final quiz score, etc.
- Download, save and print training information- by employee, store or acompany- to any standard spreadsheet program or PDF viewer
- Enjoy Administrative access on a company and store level- allowing individual locations to track and monitor their own progress
- SCORM-compliant allowing streamlined integration into most Learning Management Systems



LESSON 2 HYGIENE, HANDWASHING & INSPECTIONS

Teaches personal cleanliness, the steps to proper handwashing procedures and covers health issues and glove use. Topics include:

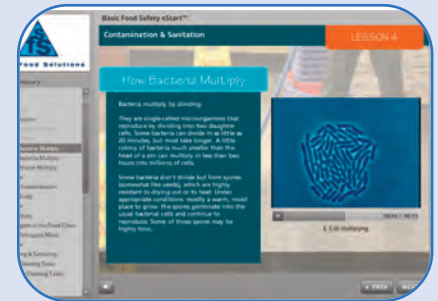
- Importance & Steps of Proper Handwashing
- Cross Contamination & Common Incidents
- Proper Glove Use
- SOPs & HACCP
- Inspections: Preparing for Expectations



LESSON 4 CONTAMINATION & SANITATION

Looks at proper food handling and preparation procedures, how contaminants move and grow, and explores various sanitation issues. Topics include:

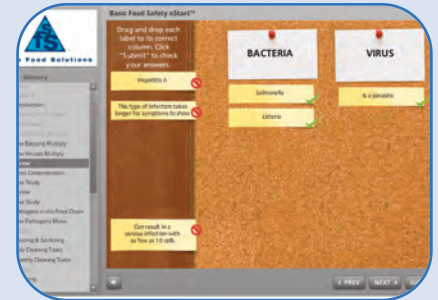
- Analyzing the Physical Environment
- Preventing Bacterial Growth
- Proper Cleaning & Sanitation Procedures
- Proper Pest Control Procedures
- Maintenance of Equipment & Utensils
- Common Sanitation Issues



FEATURE-RICH STUDENT-CENTERED

Interactive and comprehensive content combine to offer a food safety education program that provides employee-centered learning and workplace relativity

- Written on an 8th grade reading level with full audio narration
- Contains an interactive glossary of food safety-related terms for reinforcement of key concepts
- Overviews of case studies & videos related to recent critical incidents
- Concludes with a 20-question randomized, graded assessment
- Issues a personalized, printable Certificate of Achievement
- Written in accordance with the 2013 FDA Food Code & aligns with all major (nationally recognized) Managerial Certification programs
- Approved by the Texas DSHS (Program #59) & Compliant with the Illinois Food Handler Regulation Enforcement Act (Program #14-041)



AVAILABLE FOR:
\$299/YEAR, PER LOCATION
FOR AN UNLIMITED NUMBER OF EMPLOYEES

FOR MORE INFORMATION, PLEASE VISIT US AT
WWW.SAFEFOODSOLUTIONS.COM OR
CONTACT US AT 877.639.3761.

