



Basic Food Safety eStart™

Online Food Safety Training for Crew Employees

<https://foodservicetrainingportal.com/basicfoodsafetystart.html>



Food Safety Essentials- **FOR LESS**

Crew Food Safety Training for all Employees in the Food Flow Process

The Course

Basic Food Safety eStart™ instructs on the critical issues of safe food handling & preparation, equipping foodservice employees with all the practical skills and knowledge required to be a part of the food flow process.



Basic Food Safety eStart™ is designed to educate a rotating, multi-level staff. This interactive program includes text, video, is fully narrated, includes real foodservice-scenarios and non-graded remediation questions throughout to reinforce student learning.

The course is available in English & Spanish and is written on an 8th grade reading level for ease of use with all employees. A built-in bookmarking feature allows for the Learner to complete the course in multiple sessions- bookmarking the last page they viewed and returning to it during their next session.

Basic Food Safety eStart™ concludes with a 20-question assessment with randomized questions.

Who Can Use It?

This course is written in accordance with the 2017 FDA Food Code and its supplements and aligns with all major Managerial Certification programs. **Basic Food Safety eStart™** is approved by the Texas DSHS (Program #59) and compliant with the Illinois Food Handler Regulation Enforcement Act (Program #14-041).



The Content

Each lesson is approximately 20-30 minutes in length.

Lesson 1: Foodborne Illness & Food Safety Essentials

- Overview of major foodborne illness causing agents
- Working with ready-to-eat & potentially hazardous foods
- Food Allergens
- Foodhandler Responsibility

Lesson 2: Hygiene, Handwashing & Inspections

- Importance of Handwashing
- Steps of Proper Handwashing
- Prevention of Common Hygiene-related Issues
- Proper Glove Use
- Inspections: Preparing for & Auditor Expectations

Lesson 3: Time, Temperature & The Food Flow Process

- The Food Flow Process
- Time & Temperature and the 'Danger Zone'
- Issues with Raw Produce
- Cross Contamination & Common Incidents
- Correct Usage of Thermometers

Lesson 4: Contamination & Sanitation

- How Bacteria & Viruses Multiply
- Identifying Problems in the Food Flow
- Definition/Analysis of cleaning, sanitizing and sanitizers
- Proper Procedures for Working with Equipment & Utensils
- Preventing Common Sanitation Problems
- Pest Control

The Cost

Basic Food Safety eStart™ is available for \$349.00/location and provides for unlimited usage for 1 year. For this purchase price, a location will receive access to the course for an unlimited number of employees as well as the benefits of the Learning Management System for record management and data storage of the operation's food safety training statistics. (Spanish language version available for an additional \$100/location.)