

Basic Food Safety eStart™

THE FOUNDATION OF
EVERY SAFE FOOD OPERATION

*Protect Your Guests.
Protect Your Brand.*



FOOD SAFETY FAILURES CAN HAPPEN IN SECONDS.

Proper Training
Prevents Costly Mistakes.



FOOD HANDLER CERTIFICATION

Interactive
Online Training



45–60
MINUTES

English & Spanish

Knowledge Prevents Risk

Food safety isn't just about passing inspections—it's about protecting guests, coworkers, and your organization's reputation every day.

Employees learn how to recognize hazards before they become problems while developing safe food handling habits that become part of their daily routine.

Whether onboarding new employees or reinforcing best practices with experienced staff, **Basic Food Safety eStart™** provides a consistent training foundation that managers can confidently rely upon.

Interactive scenarios, knowledge checks, narration, and real-world examples keep learners engaged while reinforcing critical concepts they'll use immediately on the job.

What Employees Will Learn



Personal Hygiene & Handwashing

Learn proper hygiene practices, effective handwashing techniques, glove use, and employee health responsibilities.



Time & Temperature Control

Safely receive, prepare, cook, cool, hold, and store TCS foods while preventing time and temperature abuse.



Preventing Cross-Contamination

Identify contamination risks and apply proper procedures for handling raw and ready-to-eat foods.



Food Allergens

Recognize major allergens, prevent cross-contact, and communicate safely with guests and coworkers.



Cleaning, Sanitizing & Pest Prevention

Understand proper cleaning and sanitizing procedures while helping maintain a safe, inspection-ready operation.



Reduce Food Safety Risks

Equip every employee with practical knowledge that helps prevent foodborne illness and operational mistakes.



Improve Compliance

Support food safety programs with standardized training aligned with current food safety guidance and industry best practices.



Train Smarter

Interactive online learning allows employees to complete training anytime while managers easily track progress and certificates through the LMS dashboard.



More than 500,000 foodservice, hospitality, and retail employees have participated in Foodservice Training Portal training programs.

Basic Food Safety eStart™ is written in accordance with the 2022 FDA Food Code, approved by the Texas DSHS (Program #59), compliant with the Illinois Food Handler Regulation Enforcement Act (Program #14-041), and is used by hospitality organizations nationwide to support safe food handling practices.



Questions?

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