



FOOD SERVICE SANITATION

TRAINING WITH COVID 19

REGULATION GUIDANCE

OUR TRAINING HELPS TO IMPROVE STAFF KNOWLEDGE AND REDUCE YOUR RISK

1. Training “The Program”

- A** Offered live (Estimated time of 1-1.5 hours including questions and answers).
 - a** General Sanitation and Hygiene Guidelines in a Foodservice Business.
 - b** Compilation of COVID 19 Principles.
 - c** Sanitation, Employees, F & B, Capacities, and Guests.
 - d** Chemical Dilution and Contact Time Effectiveness.
 - e** Regulation Coverage: CDC, OSHA, Health Dept., and Regulations Overviews.
 - f** “Responsible Parties”
 - g** Employee responsibilities.
- B** Daily Opening Checklist material.

2. [DiningGrades.com](https://www.dininggrades.com) “Serving Food Safely” Coursework Program

Dining Grades “Serving Food Safely” 15-minute FOH training video. Accessible online, management can invite and monitor staff course and test completion.

3. Follow-up Services:

Upon completion of the “The Program”, LHC observes that training procedures are in practice. Each session includes guidance for achieving “The Program” goals. Offered twice/week for a minimum of two weeks.

Food Sanitation Certification Digital Image (Upon conditions met with Follow-up Services)

If the following conditions are satisfied a Dining Safety Alliance Certificate is awarded.

- 1 Satisfactory completion of “The Program”.
- 2 Business has maintained a cumulative Health Department A Grade.
- 3 Additional follow-up services requirement minimum of 2 weeks.
- 4 80% of staff passed the DiningGrades.com “Serving Food Safely” Course Exam.



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