



Stay fully compliant. FSA Food Safety Audits can get you there, and keep you there.

EXPRESSLY FOR RESTAURANT OPERATORS WHO REGARD FOOD SAFETY AT THE SAME LEVEL AS EXCELLENT FOOD & SERVICE



WHAT IS IT?

A comprehensive plan of regularly scheduled Food Safety Audits utilizing the same technology as local health inspections, ServSafe® Food Manager Certification, Food Handler Training, and Hands-on PopUp demonstrations of proper handwashing, correct thawing from frozen, cooling foods for overnight storage, and more.



WHO IS IT FOR?

Quality Independent Restaurants, Restaurant Groups, Hotel Food & Beverage Departments, Golf and Country Clubs, Schools and Institutions, Health Care Dining



WHAT ARE THE BENEFITS?

The benefits include serving consistently safe food, improved inspection scores... yes, "zero violations" is achievable... improved staff morale, reduced staff turnover, and elevated public recognition. Our auditors are career hospitality professionals who will help you solve problems rather than just point them out.



DO I NEED TO ENROLL IN THE FULL PROGRAM?

NO. The full program is our recommendation for assured success, but if you'd prefer to test the waters, start by scheduling a Food Safety Audit or two. See where your focus should be... then decide if moving forward with additional services is right for your establishment.

To learn how FSA Training can help you build your Culture of Food Safety, please email our COO, Bob DeZinno, at bob@fsatraining.com or phone 888-372-3232.

Founded in 2007, FSA Training was acquired in 2020 by the DeZinno family of Sarasota who possess decades of restaurant and food safety training experience. FSA's leadership and instructors are passionate about food safety and helping businesses gain the knowledge needed to protect their customers from foodborne illnesses, protecting their brands and reputations from fines and suspensions and reducing their alcohol service liability by being a Florida Responsible Vendor.

FSA conducts monthly ServSafe® certification classes in 15 Florida cities from Miami to Pensacola and also offers private classes on the premises of clients. Classes include ServSafe® Manager certification, Florida-approved Food Handler, and Florida Responsible Vendor Alcohol training. www.fsatraining.com 888-372-3232

