

POST THIS TRAINING NOTICE

Manager's Food Safety Certification

Food Handler's Card

Each food facility is required (AB 1978 - Campbell) to have at least one owner or employee certified in food safety. The F&BA is offering certification in the National Registry of Food Safety Professionals to all required businesses. You have the option to attend an 8-hour training and testing for \$105 (F&BA member) \$135 (non-member) or if you prefer you can make a reservation to come in and take the test only for \$75

(F&BA member/\$90 (non-member).

The test consists of 85 multiple choice questions covering all the required areas of sanitation and food safety. *Payment is required with your reservation. Checks, VISA/MC/AE accepted (Study Guide is included).*

FOOD HANDLERS CARD (FHC): The registration fee for the sanitation training seminar is \$25 per person and \$20 per person for F&BA members. At the completion of your seminar, you will be provided with a Food Handlers card valid for three (3) years and instructional materials. Private training session is available for 12 or more employees. Call F&BA (619) 228-2291 to schedule an appointment. Online training now available. Call for more info.

Class schedules are subject to change. Please call to confirm!!!

August 2010						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		3 FHC 9:00 AM-12:00 PM 3Hrs.	4 FHC 5:00-8:00 PM 3Hrs.	5	6	7
8	9	10 FHC 9:00 AM-12:00 PM 3Hrs.	11 FHC 5:00-8:00 PM 3Hrs.	12	13 RABS 9:00 AM-12:30 PM 3 1/2 Hrs.	14
15	16	17 FHC 9:00 AM-12:00 PM 3Hrs.	18	19	20	21 FHC 8:30 AM 3Hrs.
22	23 Mgr's Review/ Test 8:30-5:00	24 FHC 9:00 AM-12:00 PM 3Hrs.	25 FHC 5:00-8:00 PM 3Hrs.	26	27	28
29	30	31 FHC 9:00 AM-12:00 PM 3Hrs.				

September 2010						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7 FHC 9:00 AM-12:00 PM 3Hrs.	8 FHC 5:00-8:00 PM 3Hrs.	9	10	11
12	13	14 FHC 9:00 AM-12:00 PM 3Hrs.	15	16	17	18 FHC 8:30 AM 3Hrs.
19	20 Mgr's Review/ Test 8:30-5:00	21 FHC 9:00 AM-12:00 PM 3Hrs.	22 FHC 5:00-8:00 PM 3Hrs.	23	24 RABS 9:00 AM-12:30 PM 3 1/2 Hrs.	25
26	27	28 FHC 9:00 AM-12:00 PM 3Hrs.	29	30		

October 2010						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6 FHC 5:00-8:00 PM 3Hrs.	7	8	9
10	11	12 FHC 9:00 AM-12:00 PM 3Hrs.	13	14	15 RABS 9:00 AM-12:30 PM 3 1/2 Hrs.	16
17	18 Mgr's Review/ Test 8:30-5:00	19	20 FHC 5:00-8:00 PM 3Hrs.	21	22	23
24	25	26 FHC 9:00 AM-12:00 PM 3Hrs.	27	28	29	30 RABS 9:00 AM-12:30 PM 3 1/2 Hrs.

RESPONSIBLE ALCOHOL BEVERAGE SERVICE RABS Training Helps You!!!

The RABS program was developed to provide training in preventing alcohol abuse in licensed establishments. It is a risk management tool that should be used by all licensees to control day-to-day operations of their business. RABS training covers a wide variety of information including:

- False Identification
- Laws, Rules and Regulations
- Clinical Effects of Alcohol
- Customer Disturbances
- Alcohol Management

This Hospitality oriented training helps create win, win options for satisfying customers needs and staying within the limits of the law. The Seminar is approved by Department of Alcoholic Beverage Control. This is a 3 1/2-hour class. Registration fee is \$20/person for F&BA and non-F&BA members. and includes all materials and a certificate good for 2 years. If you have 12 or more employees for training, we can schedule a private training session either in our office (F&BA, (619) 228-2291, 3110 Camino del Rio South, #315, San Diego) or at your location. RESERVATION is required. Call (619) 228-2291. www.foodnbeverage.org / email: fbasd@adnc.com

Hospitality Security Personnel Training

Training Covers What Personnel Working in Alcohol Licensed Business Need to Know ! This training meets SBI94. ➤ Promotes customer and employee safety
➤ Professional response ➤ Compliance with state and city regulations ➤ Certification of Completion