

# POST THIS TRAINING NOTICE

November 2018

## Manager's Food Safety Certification:

California state law requires each food facility to have at least one owner or employee who has passed a state-approved food safety exam. We offer to all required businesses the approved certification with the National Registry of Food Safety Professionals (NRFSP). You have the option of either: An 8-hour training with test for \$135 (F&BA members \$105) Test-Only for \$90 (F&BA members \$75). The test is 85 questions (multiple choice) covering all the required areas of sanitation and food safety. **Payment is required with your reservation. Checks, VISA/MC/AE/DIS accepted.**

## Food Handler's Card (FHC):

San Diego County approved, proctored, training course is available -(walk-in basis/no appointment needed). Cost is \$20. It takes approximately one hour to complete the course & testing. Mon-Fri: 9am-11am or 2pm-4pm. Private training session is also available if you have 12 or more employees. Please call 619.228.2291 to make a reservation.

## Responsible Alcohol Beverage Service (RABS):

Our Department of Alcohol Beverage Control approved RABS program was developed to provide training for owners, managers, servers, bartenders and all FOH staff. **Alcohol server training is mandatory in 8 of the 18 cities in San Diego County.** RABS training covers a wide variety of information including:

• **False Identification** • **Laws, Rules & Regulations**

• **Clinical Effects of Alcohol** • **Customer Disturbances** • **Alcohol Management**

This is a 3 ½ hour class, fee is \$20 and includes a certificate valid for 3 years. Private training sessions of 12 or more employees is available at your location or at F&BA Office. Call 619-228-2291 for details and reservations. While we always recommend the live 3 ½ hour class....On-line RABS training is available by going to our website: [fbasd@foodnbeverage.org](mailto:fbasd@foodnbeverage.org).

## California PSO - The New "Guard Card" Proprietary Security Officer

### Cal-OSHA Mandated Program: What You Need to Know To Create Workplace Safety.

**Learn how to keep your employees safe and create your own OSHA-compliant Emergency Action Plan.**

Contact F&BA for PSO and Cal-OSHA training dates and pricing. Classes are held at F&BA office.

• Register • Train • Live Scan • Submit For Reservations or Questions on Any Training:

3110 Camino Del Rio South, #215, San Diego, CA. 92108 619.228.2291

Detailed training info at [www.foodnbeverage.org](http://www.foodnbeverage.org)

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 Mgr's Test	6 Mgr's Test	7	8	9	10
11	12	13	14	15 RABS	16	17
18	19 Mgr's Class	20 Mgr's Test	21	22	23	24
25	26	27	28	29	30	

December 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 Mgr's Test	4 Mgr's Test	5	6	7	8
9	10	11	12	13	14	15
16	17 Mgr's Class	18 Mgr's Test	19	20	21	22
23	24	25	26	27	28	29

January 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7 Mgr's Test	8 Mgr's Test	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28 Mgr's Class	29 Mgr's Test	30	31		