

ATTENTION FOOD SERVICE EMPLOYEES!!!

Be Proactive and Avoid Enforcement Action!

This seminar is designed to assist food handlers with obtaining proper certification & complying with state regulations before problems occur.

Free Food Employee Training

Hosted by
City of St. Petersburg
Business Assistance Center

Presented by and in Collaboration with
The Department of Business &
Professional Regulation, Division of
Hotels & Restaurant, Hospitality
Education Program and the
Florida Restaurant &
Lodging Association

*Free employee training to licensees in the food service industry includes:

- How is food contaminated?
- Importance of personal hygiene
- Receiving and storing food
- Cleaning and sanitizing
- Foodborne illnesses
- Safe methods of preparing, cooking & serving food
- Controlling pests

Be Proactive...Act Now!
Seating Limited to 25

Seminar presented by:
Kathy Dorsey
Operations Review Specialist
Hospitality Education Program

* Additional charge for training materials.

Food Employee Training Seminar Dates:

Thursday, January 15, 2009
Wednesday, February 18, 2009
Tuesday, March 17, 2009
Wednesday, April 15, 2009
Thursday, May 14, 2009
Thursday, June 18, 2009

*All classes are held from
9:00 a.m. - 11:00 a.m.

Call the Hospitality
Education Program,
directly, to register today.
(800-704-1076)

Seminar Location:

St. Petersburg
Business Assistance Center
33 6th St. S., Ste. #301
St. Petersburg, FL
(Corner of 1st Ave. S. & 6th St.)
727-893-7146

Parking:

- City of St. Pete. Lot on SW corner of 1st Ave. S. & 8th Street (non-paved area)
- 2 hour street parking in vicinity of Business Assistance Center (BAC)
- Visitor Parking at BAC (5 spaces)



"It's Your Business, St. Petersburg."