

Food Safety Plan Development
August 19 & 26 at RI Community Food Bank, Providence, RI
Open to foodservice and restaurant members at \$349.00 per person and \$499.00 per person for non-members

Registration Information - All registrations must be prepaid.

Name(s): _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Payment Information – all classes must be prepaid in advance of the class

RIHTA Members \$349.00 per person – includes manual

Non-members \$499.00 per person – includes manual

Cost of Class \$ _____

Total \$ _____

Enclosed is my check for \$ _____

Make checks payable to:

RI Hospitality Association Education Foundation

Please charge my:

MasterCard Visa Amex Discover

Card Number: _____ Exp: _____

Billing Address: _____

Name on card: _____

Signature on card: _____

Mail registration form and payment to:

RIHA EF, 94 Sabra Street, Cranston, RI 02910

or FAX to 401 223-1123

Food Safety Plan Required ~

RI Department of Health will begin strict enforcement.

The Rhode Island Department of Health requires that a food establishment have written standard operating procedures that implement the requirements of the RI Food Code.

No new applicants will be issued food licenses unless they have written standard operating procedures (food safety plan); and, existing establishments must show such a plan upon renewal of their license.

Attend this 2-day seminar and receive:

- A template for a Food Safety Plan which complies with Rhode Island's minimum requirement and with NSF's Dine-Safer Standard for Rhode Island.
- A custom Food Safety Plan. Participants will be guided through the steps for developing a Food Safety Plan that is specific to their facilities.
- Sample Self-Audit.
- Sample Forms.
- Participating in this program meets the Rhode Island requirement for food manager's re-certification.
- OSHA Employee

Presented by:

RI Hospitality Association Education Foundation

94 Sabra Street Cranston, RI 02910

401 223-1120 FAX 401 223-1123

Instructor:

Phil Ventresca, ESI Qual International, Inc. Phil is a Certified Quality auditor certified by the American Society for Quality (ASQ); an ASQ Certified HACCP Auditor; a certified Health Officer and a Certified Fraud Examiner. He has over 40 years of experience in the food industry.