



Dear Food Service or Safety Director,

As you are probably aware, in September of 1998, former Governor Pete Wilson signed into law State Assembly Bill 1978, which established a statewide training standard for food handlers effective in 2000. The new law requires certification of owners, managers, or a designated food handler in each establishment. Fidelity Safety & Training (FS&T) is an authorized training provider and examination proctor through the National Restaurant Association (ServSafe) and National Registry of Food Safety Professional (NRFSP).

About Our Courses

Since 1999, FS&T has been providing this low-cost, high-quality service to California businesses and school districts. In the past year, we have conducted this training for dozens of school districts and hundreds of private and government organizations from 23 California counties.

Our courses are educational, entertaining, and divided into lecture, discussion, video, fill-in-the-blank handouts, and a visual presentation. We are able to keep our prices at a bare minimum, because most of our referrals come from past customers and county health departments.

Whether you have one food service employee or hundreds of employees, we are able to customize a program that will work for you.

Consider some of these training options that we have provided to our school district clients:

- Send one or more employees to our regularly scheduled courses. Go to www.fidelitysafety.com or call toll-free (866) 221-4045 for our locations and schedule.
- If you have more than 20 employees, schedule a four or eight-hour course and exam at your facility.
- Be a host! If we do not offer public classes in your area, we will give you a host discount if we can conduct public courses at your facility. (If the program is arranged through your adult school, you can also collect ADA funds.)
- Contact other districts in the area and schedule a joint four or eight-hour course and exam.
- Ask your county office of education to host and arrange the course for all districts in the county as part of their professional develop program.
- Ask your insurance company, joint powers authority, or self-insurance pool to sponsor one of our courses for all the districts in the membership. In some cases, there will be no charge to you if sponsored by your insurance organization.
- Maybe you don't want to certify all food service employees, but you want them to receive some general awareness training? We also conduct a 2-hour general awareness food safety class. You can also combine this training with fire extinguisher training, back and lifting safety, bloodborne pathogens, etc.

Our certified food manager/handler classes are state-approved and teach food service managers and food handlers how to protect against foodborne illness outbreaks, reduce liability risks, and improve food quality. Many people that were originally certified in 2000, and again in 2003, will be due for recertification in 2006.

Please feel free to contact us toll-free at (866) 221-4045 or by e-mail at garth@fidelitysafety.com if you have any questions or would like more information.

Sincerely,

Garth A. Maijala, Owner & Senior Instructor

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