



National Food Safety Training Program

Canada's nationally recognized Food Safety Program. The National Food Safety Training Program is designed to train and certify employees of quick-service, full-service, chain and independent food service establishments to meet a national standard of food safety.

Content includes:

- 1) INTRODUCTION TO FOOD SAFETY
- 2) BIOLOGICAL HAZARDS
- 3) FOOD SAFETY HAZARDS (Chemical, Physical, Allergen)
- 4) FACILITIES DESIGN & CONSTRUCTION
- 5) EQUIPMENT & UTENSILS
- 6) CONTROL OF HAZARDS (from purchasing to service/distribution)
- 7) CLEANING & SANITATION
- 8) PEST CONTROL
- 9) EMPLOYEE & VISITOR ILLNESS, INJURY, AND HYGIENE
- 10) EDUCATION AND TRAINING
- 11) PROGRAM MANAGEMENT (HACCP)

Participants must complete all eleven lessons and quizzes to be eligible to take the NFSTP certification exam. Students must achieve 70% to pass the final exam. There are 60 multiple choice questions on the exam.

Offered at three Insight Advantage locations:

- **Windsor** **1821 Provincial Road, Unit 101**
- **Leamington** **19 Princess Street**
- **Chatham** **392 Park Avenue East, Unit 108**

Program Details: One 8 hour class or two 4 hour classes.

Cost: \$110.00 (includes HST). This fee includes a copy of the NFSTP Student Workbook as well as an NFSTP examination and a wallet card for successful participants.

For dates and registration, please contact Tabitha Hicks at:

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