Free COVID-19 Training for Restaurant Workers

Coronavirus is on everyone's mind as its effects are being felt around the world. We're all concerned for the health and safety of our families, friends, and colleagues. Please know that we at ServSafe are taking all necessary measures to safeguard our staff while ensuring that your food safety needs can be met. We are taking enhanced steps to serve you by phone and digitally via text, chat and email.

For 30 years, ServSafe has been at the forefront of preparing restaurant and foodservice workers to deliver safe dining experiences for their guests, while also keeping themselves safe. Every day, we train the restaurant and food service industry on topics like cooking temperatures, safe storage, and cross contamination, as well as hygiene, sanitation, and other risk mitigation activities. Because of the challenges presented by COVID-19, we have developed a number of free resources aimed at keeping our workers and the dining public safe.

1. ServSafe Takeout: COVID-19 Precautions

2. ServSafe Delivery: COVID-19 Precautions

3. ServSafe Re-Opening Guidance: COVID-19 Precautions

The video trainings are approximately 10 minutes each. You can print out a record of training certificate after watching the video. It is a certificate that you could post at your place of employment.

Go to <https://www.servsafe.com/freecourses>