To Register:

Call: 781-336-1467
By email: programe@easternfood.safety
Fax: 781-336-3960

To pay:

$45 Pocket Guide to Food Safety - 25 Tips
$55 Survival Guide to Food Allergens
$10 Food Safety Show & Tell DVD (1hr)
$25 Service Manager Edition

Add on:

Mail (required for online courses)

Required:

Email: Phone: Evolving

Address:

Company:

Name(s):

Class/Date/Exam Location:

Studymaterials/Online links sent upon receipt of payment

3/16 17 Hygienists/Healhy Place Exam (morning)
$325 HyCap Manager Class Certification Exam
$90 Exam only (no class/materials)
$185 Online course & exam (exam taken in class)
$185 Oak Bluffs Location

Choose one:

1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

Must meet minimum requirements and certification exam for both certifications. Study guide includes I-day class (8:30AM-4:30PM).

What is unique about Eastern Food Safety?

- Increase compliance in health inspections
- Improve your understanding of food safety sanitation
- Ensure that your food establishment is complying with
- Train and certify your employees
- We can help you:

- Meet regulatory requirements
- Promote your restaurant services to clientele
- Educate your staff on food preparation and sanitation
- Make your restaurant a safe place to eat

Class Topics & Schedule:

**January 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

**February 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

**March 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

**April 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

**May 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

**June 2017**
1) 10 Fri class 6 exams (per student)
2) 7 Fri class 4 exams (per student)

Our job is to get you:

Certified Food Protection Manager - Certification and Food handling procedures, and become a knowledgeable food handler who can pass the exam by becoming knowledgeable about food handling procedures and becoming a knowledgeable food handler who can pass the exam by becoming knowledgeable about food handling procedures.