



**Restaurants  
Canada**



**Preferred Partner Program**

**Food Safety Training**

## Save 20% on Online Food Safety Training



**[www.nfstp.ca](http://www.nfstp.ca)**

The National Food Safety Training Program was developed by Restaurants Canada in 2004 after seeing a growing demand for standardized food safety education for operators from coast to coast. The program is delivered by Freeborn & Associates online and through a national network of in person trainers.

NFSTP is recognized in every jurisdiction in Canada where food safety training is required. The program is designed to train and certify employees of quick-service, full-service, chain and independent foodservice establishments to meet a national standard of food safety.

**To get your Restaurants Canada  
20% discount code contact  
Member Services:**

**[membership@restaurantscanada.org](mailto:membership@restaurantscanada.org)  
1-800-387-5649**

### Program Highlights

Based on Restaurants Canada's Food Safety Code of Practice, NFSTP is a comprehensive review of food safety issues and safe food handling practices including:

#### Topics Covered:

- Food Safety Hazards
- Facilities & Equipment Design
- Control of Hazards Following Flow of Food
- Sanitation and Pest Control
- Equipment and Utensils
- Employee and Visitor Issues

#### Costs:

- Online training is \$39.95 - 20% discount for Restaurants Canada members
- In-class training also available
- In order to be certified an exam is required for both in-class and online training. (purchased at additional cost)

For more information on the program contact Freeborn and Associates at **1-888-829-3177** or **[info@nfstp.ca](mailto:info@nfstp.ca)**.