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Press Release



Hotel and Restaurant Training Services® Launch Food Handler on line (First Principles)

HRTS in collaboration with the National Registry Of Food Safety Professionals have just launched Food Handler on line (first Principles) food safety training and certification course which is 100% on line. The materials have been developed to be the most current, user friendly, cost effective way of obtaining a qualification in food safety.

People working with food in the US in states such as Florida must be trained in how to prepare, serve and store food safely, within 60 days of commencing employment. Many owners and supervisors have been in Violation of the states directive and the often used excuse to inspectors from the DBPR is: "I do not have time to train; I have a business to run". HRTS® believes that to allow untrained people to work with food for up to 60 days, or even longer, is to say the least taking a risk with the safety of customers. This on line program has bridged that gap, in food safety training. Now anybody who has access to a computer can take a comprehensive training course in Food Safety (first Principles), and be tested on their knowledge by answering questions after each section (students are not permitted by the program to move on until they submit the correct answer). At present the program is available in English and Spanish at: www.hrtsonline.net. Presented in several sections it can be completed with or without the pleasant voice over narrative, and consists of legal responsibilities, personal hygiene, microbiology and illness, potentially hazardous foods, contamination and prevention of illness, time and temperature control, people most at risk from contaminated foods, and food spoilage. Each section has a review and questions. Once completed a confirmation is immediately sent to the student, then in approximately seven business days it is followed by a laminated wallet card and certificate that is valid for 3 years from the date of completion. **National Registry of Food Safety Professionals approved training program is accepted by the DBPR.**