

TRAINING YOUR PEOPLE FoodSafety

Expert-Led Training for a Stronger, Safer Food Business

At The Paperwork Chef, we bring real-world experience and industry expertise to food safety training. Led by a former county inspector and corporate food safety & quality assurance (FSQA) professional, our training programs are designed to be practical, engaging, and compliant with industry regulations. With experience conducting thousands of inspections across restaurants, food trucks, mobile units, temporary events, and corporate foodservice operations, we understand what it takes to pass inspections, prevent food safety risks, and train teams effectively.

We specialize in on-site training, allowing us to customize sessions, incorporate real-life scenarios, and process procedures hands-on to ensure your team fully understands and applies food safety best practices in their daily operations.

ServSafe Manager Certification (On-Site)

✓ **Food Protection Manager Certification** – Comprehensive training to ensure key staff understand food safety principles and meet regulatory requirements.

- ✓ \$159 per person (Includes materials)
- ✓ Minimum of 5 participants required
- ✓ Group discount at 15+ participants

✓ **Chicago Food Service Sanitation Manager** – The City of Chicago requires additional steps to obtain your FSSM certification. We will provide additional documentation and participants can complete this step themselves. For an additional \$52 per person, we handle the submission process for you, ensuring all required documents are properly filed with the City of Chicago.

ServSafe Exam-Only Proctoring

✓ Already completed the training and just need to take the exam? Whether you need to retest or find a certified proctor, we provide exam-only services for Food Protection Manager Certification

- ✓ \$45 per person (Minimum of 5 participants)
- ✓ \$80 for a single exam

\$159

\$45



Food
Safety
Training

Contact Us
cooking@thepaperworkchef.com



TRAINING YOUR PEOPLE **FoodSafety**

Expert-Led Training for a Stronger, Safer Food Business

At The Paperwork Chef, we provide custom food safety training built on real-world experience and industry expertise. Led by a former county inspector and corporate food safety & quality assurance (FSQA) professional, our programs are practical, engaging, and designed for regulatory compliance. With experience conducting thousands of inspections across restaurants, food trucks, mobile units, temporary events, and corporate foodservice operations, we know what it takes to pass inspections, prevent food safety risks, and build a well-trained team.

We specialize in on-site training, allowing us to customize sessions, incorporate real-life scenarios, and apply procedures hands-on to ensure your team fully understands and implements food safety best practices in daily operations. Whether you need ServSafe® certification, regulatory compliance training, or a custom food safety program, we tailor every session to your business, your processes, and your team's needs.

Custom Training Programs

Beyond ServSafe®, we develop and deliver personalized training programs tailored to your specific needs. Examples include:

- ✓ **Integrated Pest Management (IPM) Training** – Teaching staff how to identify, prevent, and manage pest issues in food facilities.
- ✓ **Regulatory Compliance & FSMS Training** – Ensuring your team understands and follows FDA Food Code, FSMA, and GMP requirements.
- ✓ **Operational & SOP-Based Training** – Custom programs built around your facility's procedures, challenges, and compliance goals.

Whether you need certification courses or custom food safety training, The Paperwork Chef ensures your team is equipped, confident, and prepared to maintain food safety excellence.



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