Food Safety

Bringing you knowledge and best practices to build your staff.

Training and understanding the business behind the business.

Giving your establishment the keys and tools to success.

"Because Safety Matters"

Tea Thyme Food Safety

Tea Thyme Food Safety

"Because Safety Matters."

Certified and Registered ServSafe Instructor & Proctor

Allergen Specialist





Allergen Training

As our establishments look forward to a busy night, there will be some questions and concerns about safely feeding our customers and staff members. To help you make a safe and grand night for your customers and staff, Anissa will come to your establishment for class and training.

Front and Back of house training

We are here to train your staff from basic to more advance knowledge. Allergens have caused a lot of confusion for all. This is the perfect time to contact Anissa to train your staff to understand the importance of safety in your establishment.

Our training helps to keep your staff and customers safe.

ServSafe Certification

With years of knowledge and continued learning, we train for certification and recertification.

Class may be held at your establishment at you're your convenience.

Front and Back of house training

From basic to more advance information Anissa will train your staff to be the best and most successful for you, your staff and your costumers.

:

"Because Safety Matters"



Special Pricing

Please inquire about all our special pricings.

Class schedules

Classes continue to be scheduled

Contact us at 973-493-9408 for more information.

Reasons to contact us:

- Training on site
- Training for FOH and BOH
- High student exam success rate
- Achieving your goals

Contact Us

Tea Thyme Food Safety P.O. Box 110 Washington, New Jersey 07882

973-493-9408 csb@teathymechef.com

Visit us on the Web: www.chefanissa@teathymechef.com