

Global Compliance Network now offers a tutorial that meets the Illinois Requirements for Non-Restaurant Food Handlers. This 50 minute tutorial is approved by the Illinois Department of Public Health.

Food Safety Tutorial Description:

The number one way to prevent a foodborne illness or allegations of foodborne illness is to have a comprehensive food safety program with well-trained employees and total management commitment to food safety. This tutorial will instruct you in ways you can accomplish such a successful food safety program. More specifically, you will learn the following:

- The cost of foodborne illnesses
- Various types of food contamination
- Various ways food may become contaminated
- How you may prevent food contamination
- How you may plan and implement a positive, successful and pro-active food safety program

To review this tutorial, please do the following the first time you login:

- 1. Go to www.gcntraining.com
- 2. Click on "Login to View Training"
- 3. Select New User
- 4. Organization ID: sample
- 5. Personal ID: this is a word of your choosing
- 6. Follow the prompts

Here are some features of GCN Training:

- The database can track both completion and non-completion (those that haven't completed a tutorial)
- Can assign tutorials based upon Job Title or Employee Group
- Tutorials can be set as Required, Optional or Not Shown for each Job Title
- Tutorials can be used in a group setting
- Tutorials can be customized for State-specific mandates (we have many for IL-specific mandates)
- We can create tutorials that link to your organization-specific content/policies/handbooks where your employees "sign-off" that they have reviewed and will abide by the information

All of these features are part of the pricing package.

If you don't use GCN Training already, please contact the following for pricing information:

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