



AHF NJ and AHF NY are hosting a webinar on Thursday, September 10 at 3:00 PM EST.

“... the day the restaurants closed...”

And What We’ve Learned Since:

How Covid-19 is Changing Food Service and Food Safety in 2020

Restaurants and Hospitals were among the major foodservice providers who changed their MOs and SOPs virtually overnight. This impacted food safety practices for them, their employees, clients and customers, and things may never be the same.

Objectives:

- Identify the huge operational shifts created for essential foodservice operators who must continue to operate during a pandemic and for the restaurants trying their best to do so
- Identify the food safety challenges created by this public health crisis and the strategies to address them.
- Summarize the lessons learned and forecasting future ones that will alter every step of the feeding process from supplier to operator to server to customer.

Presenter: Mary Angela Miller MS RDN, LD, President, KeepSafe Food, LLC

Moderated by: Marsha Diamond, MA, RDN, President, Diamond Approach

One CEU credit is available.

Link to registration <https://attendee.gotowebinar.com/register/8636447640380977424>

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