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ServSafe COVID-19 Precautions Trainings for Hospitality Staff

**OAS – Executive Secretariat
for Integral Development
informs of the availability of
ServSafe Training in response
to the COVID-19 Pandemic**

**Available through the American
Hotel & Lodging Educational
Institute**

▼ DESCRIPTIONS AND BENEFITS OF THE TRAINING

Responding to the needs of CARICOM, Caribbean nationals are encouraged to participate in three (3) free Online ServSafe COVID-19 Precautions Trainings that feature the following:

1. ServSafe Reopening Guidance
2. ServSafe Delivery
3. ServSafe Takeout

The coronavirus pandemic has led many governments to require social distancing measures including the elimination of in-house dining at restaurants and other foodservice venues. Many restaurants have added or increased their takeout and delivery service; however, those practices require additional sanitation measures to help mitigate the risk of COVID-19. COVID-19 Precautions provides an overview of the key actions that provide operators and staff the tools to reduce risk of transmission, apply new sanitation and disinfecting practices, and recognize new social distancing while reopening operations.

The training videos feature, among others:

- Knowing the symptoms of COVID-19
- Preventing the spread
- Recognizing actions to reduce employee and guest risk
- Keeping guests and employees safe
- Guidelines for face coverings, hand washing, hand sanitizer use, and food handling
- Guidelines for cleaning, sanitizing, and disinfecting
- Changes to maintain social distancing

▼ PROFILE OF PARTICIPANTS

The training is open to all interested participants, particularly those in the hospitality sectors, public health and public service workers, and students training in the aforementioned sectors. Also encouraged to participate are community leaders, owners of small and medium enterprises, and others who want an overview of coronavirus, symptoms of COVID-19 and details about its transmission, review of five-step handwashing process, respiratory hygiene practices to reduce the spread of the virus, and guidelines for cleaning, sanitizing, and disinfecting.

▼ TIMELINE AND REGISTRATION

STEP 1: Participants should be guided by the following timeline to complete the training by August 30, 2020. Given the uncertainties of the COVID-19 pandemic, participants are encouraged to complete the training as early as possible.

Training	Duration	Period
ServSafe Reopening Guidance	13 minutes	Accessible from July 20 - August 30, 2020
ServSafe Delivery	11 minutes	Accessible from July 20 - August 30, 2020
ServSafe Takeout	10 minutes	Accessible from July 20 - August 30, 2020

STEP 2: Before registering through the links below, please have the following information on hand for ease of registration:

- Name, email address and phone number
 - *Please note you must use a unique or personal email and not a shared company email address.*
- Company, job title, job role and industry
 - *If you are unemployed, select the best fields that match your previous employment or current status*
- Address, including postal code, and country

STEP 3: Register and complete each free online on-demand training videos in English through the following links:

1. [ServSafe Reopening Guidance](#)
2. [ServSafe Delivery](#)
3. [ServSafe Takeout](#)

STEP 4: Upon completion of the each training video, you will receive a Record of Training with your name on it. Participants are asked to register a copy of each Record of Training, as one PDF document, with a copy of a government issued ID (passport or national ID Card), to the OAS via scholarships@oas.org by **August 31, 2020**.

Additional Resource: [Participants may also wish to view the content of the National Restaurant Association – COVID19 Reopening Guidance document.](#)

▼ FOR MORE INFORMATION

Questions about this announcement should be sent to scholarships@oas.org with the subject “OAS-ServSafe Training.”



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