

The South Carolina Food Protection Manager Certification is the best way to provide proof of Knowledge, otherwise known as “Demonstration of Knowledge” in order to obtain the required permits from the South Carolina Board of Health to operate a food service establishment. In addition to being the leading supplier of the National Restaurant Associations Educational Foundations ServSafe Food Manager Program, we also are authorized representatives for the Learn2Serve-360 products, The National Registry of Food Safety Professionals, The TAP Series, the National Environmental Health Association (NEHA), and the SafeMark certification.

All of the above South Carolina Food Protection Manager Certification exams for certification meet the requirements of the State of South Carolina. They meet the requirements of the Council for Food Protection and all are accredited by the American National Standards Institute (ANSI).

Food and Alcohol Safety Classes also offers Food Handler training and certification, Responsible Alcohol Service, Allergen Awareness Training and HACCP. Online courses are available nationwide and instructor led live classes are currently available throughout the country.

Most courses are available in English and Spanish and some offer Chinese, while many exams are also available in Japanese, Vietnamese, French Canadian and Portuguese.

Food and Alcohol Safety Classes (FnaSafety) is a division of Integrated Food Service Consulting. A nationwide leader in Food Service Consulting, Food and Alcohol safety training, mystery shopping (exclusively for the food and beverage industry), food safety auditing and HACCP Compliance.