

ALLSAFE®

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[Thermometer Promotion](#)[Free H&S Training](#)[H&S in the Workplace](#)[Retail Guide](#)[Allergen Course](#)[Level 3 HACCP Course](#)[Level 4 Food Safety Course](#)[Contact Us](#)[Mailing List](#)**Dear Allsafe Customer,**

We are pleased to tell you that we picked up no less than 4 Awards in November. 'Best Trainer of the Year' and 'Best Training Company of the Year' these were National awards from the Society of Food Hygiene & Technology. We also won 'Entrepreneur of the Year' and 'SME of the Year' at the Greater Manchester Chamber of Commerce Wigan Business Awards. It is great to have some recognition of our work and thank you for all your support this year.

This month we have links to a very useful H&S training package which is free! The Retail Guide to Good Hygiene Practice is also available and we have a link to this product. Hope you find these useful.

All the best from the Advanced Food Safety team and Seasons Greatings.

Thermometer Promotion - The promotion of our range of temperature probes is being extended until the end of the year so take advantage of these low prices while you still can.

Click on *Thermometer Promotion* on the menu for the link to the range of temperature probes and secure online ordering.

Free H&S course. The HSE have a fantastic training tool called STEP. It has modules set at Introductory, Intermediate and Advanced Level specifically for both Catering and Food Manufacturing sectors. Don't forget to make a record of your training if you use this. Click *Free H&S Training* on the menu for a link to the site.

For a formal **CPD certificated H&S training course** why not try our H&S in the Workplace course. Excellent value at only £15:50 which includes the exam.

Click on *H&S in the Workplace* on the menu for secure online ordering.

The Retail Guide to Good Hygiene Practice is now available. It provides retailers and shopkeepers with guidance on compliance to Regulation (EC) No 852/2004 and with the Food Hygiene (England) Regulations 2006 etc... Providing practical advice on all requirements from HACCP to cleaning to pest control. Great value at £10. Click on *Retail Guide* on the menu for the link to the TSO website for full details and online ordering.

Next open courses:

Effective Allergen Control 20th January 2010.

Click on *Allergen Course* on the menu for a link to full course details and booking form.

Level 3 Intermediate HACCP 8th - 10th March 2010
Click on [Level 3 HACCP Course](#) on the menu for a link to full course details and booking form.

Level 4 Food Safety 17th - 21st May 2010
Click on [Level 4 Food Safety Course](#) on the menu for a link to full course details and booking form.

If there are any products or services your require or are finding difficult to obtain, just email your requirements and we will try to assist.

If you have found this Newsletter useful why not send it to your colleagues?
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