



SAFER DINING



For Immediate Release

Contact

Bradley Husted

Phoenix3 Marketing

727.592.1916

bradley@phoenix3marketing.com

Jordan Maeson, MD

Safer Dining

727.313.4055

eat@saferdining.com

Safer Dining Is the Exclusive Food Allergy Training Provider for Regulatory Compliance Services

Safer Dining, the leader in food allergy training and Regulatory Compliance Services (RCS), a subsidiary of the Florida Restaurant and Lodging Association (FRLA), announced an agreement enabling Safer Dining to be the sole food allergy training provider for RCS. This partnership assures RCS can provide Safer Dining food allergen training options as requested by business owners. RCS will also include Safer Dining as an additional training option during employee food safety training and certified food protection manager classes.

Safer Dining's alliance with RCS underscores their continued dedication to providing food allergy awareness and education to both distributors and consumers alike. Business owners across Florida can now rest assured that they and their staff would be able to safely serve patrons with food allergies. Through Safer Dining's training, they will be equipped with the knowledge to not only prevent potential cross contamination but also how to handle an allergy situation should one arise and how to better manage liability.

"I'm excited to embark on this partnership with RCS and expand the resources available in the food allergy training to better meet the growing needs of food and hospitality organizations across the state," said founder of Safer Dining, Dr. Jordan Maeson.

About Safer Dining: Having been trained in nuclear medicine, Dr. Maeson combined her food service knowledge, medical expertise and personal experience to create a unique consulting firm in 2011, which strives to educate and train businesses across all genres of the food handling industry in safely serving the millions of people worldwide who suffer with life threatening food allergies.

Safer Dining provides intensive food allergy consulting and educational services that strive to enhance both the awareness and advocacy for food handlers so that they can reach out to millions of food allergy sufferers, offering a safer and more enjoyable dining experience.

About Regulatory Compliance Services: Founded in 1984 and a subsidiary of the [FRLA](#), RCS is Florida's leader in providing risk management and regulatory compliance training programs to the state's hospitality industry. Utilizing the [SafeStaff®](#) educational training materials and harnessing the resources of FRLA industry experts and former regulators, RCS is the largest and most respected firm of its kind in Florida. With training managers from Pensacola to Key West, RCS stands ready to serve Florida's hospitality industry. RCS offers training programs for [Responsible Vendor Training](#), [Food Safety Training](#) for Employees and Managers, [Sexual Harassment/Workplace Discrimination Prevention Training](#), and [Professional Development Training](#). These training programs are fully administered by RCS leaving the restaurant manager to attend to other operational matters. For more information, please visit: <http://www.regcomplianceusa.com>.

###

Safer Dining, LLC • P.O. Box 3035 • St. Petersburg, FL 33731

Eat@Saferdining.com 727.313.4055