



General Liability

Safety National offers a useful way to revitalize safety training initiatives through Safety Training Source. With over 1,000 interactive courses on relevant topics to assist in training individual employees or entire departments, this competency-based coursework equips organizations with training resources to help employees prevent liability exposures.

Top Course Recommendations:

- Allergen Control in Food Manufacturing – FOD 2.2
- Current Good Manufacturing Practices in Food Production – FOD 9.2
- Customer Violence in the Retail Environment – RET 9.2
- Fire Safety in Retail – RET 12.2
- Fire Safety in the Hospitality Industry – HSP-8.2
- Hand Hygiene in Food Manufacturing – FOD 6.2
- Hazard Analysis and Critical Control point (HACCP) Plans in Food Manufacturing – FOD 4.2
- Housekeeping Awareness (microlearning) – SNP 27.2
- Indoor Air Quality – IAQ 1.2
- Ladder Safety in the Retail Industry – RET 5.2
- Listeria Control in Food Manufacturing – FOD 5.2
- Lost Child/Code Adam – HSP 1.2
- Mold and Mildew Awareness – MLD 1.2
- Parking Lot Safety – RET 3.2
- Pest Control in Food Manufacturing – FOD 8.2
- Pollution Prevention Initiatives – P21 1.2
- Safe Housekeeping for Retail Workers – RET-15.2
- Safe Housekeeping in the Hospitality Industry – HSP 3.2
- Slips/Trips/Falls – Supermarket – SSS 5.2
- Slips/Trips/Falls – Retail Sales – RET 2.2
- Successful Guest Service Techniques – HSP 2.2
- Supermarket Safety – SSS 1.2
- Trash Disposal in Retail Operations – RET 1.2

This cloud-based learning management system offers the ability to assign, track, and report on all of an organization's training activities, providing a great way to facilitate compliance with a variety of regulatory and continuing education requirements.



These titles represent a small selection of the available topics.

LEARN MORE about Safety Training Source: MAP@safetynational.com.