

# New York City Restaurants Take Food Safety To A Higher Level With FSM 22000

*NYC restaurants are increasingly becoming FSM 22000 food safety certified; it's a win-win outcome for the city, restaurants, and the public*

MANHATTAN, NEW YORK, US, July 1, 2015 /EINPresswire.com/ -- Manhattan, NY - [FSM 22000](#) is turning the 'restaurant capital of the world' into perhaps the safest for patrons dining out in the city. From the finest restaurants and historical taverns and pubs to landmark delis, pizza shops and all night diners, FSM 22000 certificates are increasingly being displayed on the walls of proud establishments across the city, and for good reason – it benefits the city, the public and the thousands of restaurants that care about their patrons and quality of the food and service they provide.

“Restaurants that achieved FSM 22000 [food safety certification](#) have a significant advantage over competing establishments that lack the same credentials, said Jim Davidson, spokesman for the National Food Safety Council (NFSC), a signatory of the American Board of Accredited Certifications. He added, “FSM 22000 auditors look at the food safety practices, quality and customer service of the operation. All FSM 22000 auditors are certified by the New York City Department of Health & Mental Hygiene, and bonded by G-PMC Registrars, LLC. They are among the most talented consultants in the restaurant industry subject to the strictest training requirements in the industry.”

New York native Sara Hanson said she



**Fraunces Tavern owners Eddie Traverse and his wife Dervila, with FSM 22000 Director Don LaBelle**



**Antonio, assistant manager of Fino Ristorante with Daryl Guberman, CEO of G-PMC Registrars, LLC**

won't even consider eating at an establishment if it fails to meet the requirements of FSM 22000. "If a restaurant is not yet FSM 22000 certified that's fine with because perhaps they are on the waiting list to acquire certification, but if they failed the audit and unable to meet the accreditation requirements, there is no way I'll eat at that establishment," said Hanson. Apparently looking at the thousands of tweets and facebook comments about food safety issues in restaurants, Ms Hanson is not alone in her thinking. It's become evident FSM 22000 is not a trend, it is here to stay, and rightfully so, said Hanson.

FSM 22000 is not to be confused with restaurant inspections done by the city's health department. FSM 22000 is a private entity offering consultation and certification services to restaurants meeting the food safety requirements of the ISO/FSM 22000 standard.



#### About FSM 22000

FSM 22000 is a food/quality/safety certification that requires the restaurant to meet the statutory and regulatory requirements. It is the only [food safety management](#) system program that consists of local,

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FSM 22000 is the most robust food safety management standard in the United States designed to help restaurants maintain and improve their food safety management system

*Donald LaBelle, Founder of  
FSM 22000*

state, and national oversight set forth by both governmental and private entities. Being FSM 22000 certified ensures patrons that the establishment follows the very highest standards of food safety in the country with complete confidence. FSM 22000 improves food safety measures through third-party internal audits and management reviews.

Restaurants interested in FSM 22000 certification can apply at <http://fsm22000.com/apply.html>

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