

My Food Service License Publishes Food Protection Essentials: A Guide for Food Protection Managers

New guide empowers food service pros to prevent contamination, meet FDA standards, and prepare for certification—now available in print and digital.

CHICAGO, IL, UNITED STATES, December 1, 2025 /EINPresswire.com/ -- Definitive resource empowers food service professionals to protect consumers, meet FDA standards, and achieve certification.

Food safety isn't just a requirement—it's the foundation of public health and professional success. [My Food Service License](#) is proud to announce the publication of [Food Protection Essentials: A Guide for Food Protection Managers](#), a comprehensive resource designed to equip food service professionals, managers, and operators with the tools they need to safeguard food from farm to fork.

Developed with practical industry knowledge and aligned with the U.S. FDA Food Code, Food Protection Essentials provides clear explanations, actionable strategies, and confidence-building guidance to help readers protect consumers, meet regulatory standards, and excel in food service operations.

Preparing Professionals for Certification

The book is structured as a practical study resource for candidates preparing for the Food Protection Manager Certification Exam. With knowledge checks, structured learning modules, and real-world examples, readers gain the tools needed to demonstrate proficiency and achieve certification through ANSI-accredited programs.

Key Topics Covered

- Comprehensive Food Safety Overview
- Principles of food protection and why they matter



- Foodborne Illness & Contaminants
- Causes, symptoms, and prevention strategies
- Critical Acronyms & Concepts
- FAT TOM and TCS explained
- Personal Hygiene & Safety
- Best practices to prevent cross-contamination
- Food Allergies & Recalls
- Managing allergens and recall procedures
- Cleaning & Sanitizing
- Proven methods for safe environments
- Facility Design & Pest Control
- Building spaces that support safety
- HACCP & Inspections
- Practical insight into hazard analysis and regulatory inspections
- Management & Leadership
- Skills to lead teams and enforce standards

Why This Book Matters

Every year, millions are affected by foodborne illness. Food Protection Essentials empowers managers and food service workers to prevent contamination, reduce risk, and protect both customers and businesses.

Availability

Food Protection Essentials: A Guide For Food Protection Managers is available in paperback and ebook editions (130 pages) and is now available directly through

www.myfoodservicelicense.com.

In addition, the book can be purchased through major retailers, including Google Play, Apple Books, Amazon, local bookstores, and more.

About My Food Service License

My Food Service License is a nationally accredited provider dedicated to advancing food safety education and certification across the United States. Our mission is to make the learning and certification process accessible, convenient, and effective for food service professionals at every level.

We specialize in delivering online, self-paced training programs and ANSI-accredited certification exams that are available 24 hours a day, seven days a week. This flexibility ensures that busy professionals, restaurant owners, and food service workers can complete their training and exams on their own schedule, from any device.

Our flagship offerings include:

- [Food Protection Manager Course & Exam](#) – Comprehensive training aligned with the FDA Food

Code, paired with a remote proctored exam to certify managers in food safety.

- Food Protection Essentials (Print & Digital) – A practical guide designed to prepare candidates for certification while serving as a reference for daily operations.

- Food Service Leadership Academy – a comprehensive, career-advancing program designed to help food service professionals strengthen their leadership skills, improve operational effectiveness, and stay current with industry standards

- Instructor & Partner Resources – High-quality teaching resources and flexible group rates built to strengthen institutional relationships, empower educators, and provide convenient, reliable support. Our programs are designed to foster lasting partnerships, deliver trusted materials, and ensure compliance training remains effective, accessible, and aligned with the needs of every organization.

With thousands of professionals certified through our programs, My Food Service License has become a trusted partner for restaurants, schools, healthcare facilities, and hospitality organizations. We combine regulatory rigor with instructional clarity, ensuring that learners not only meet compliance requirements but also build the confidence to lead safe, successful food service operations.

Our vision is to work in every community to educate and empower food service professionals, helping them protect customers, safeguard reputations, and advance their careers.

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