

Strengthening Food Safety Through Community-Based ServSafe Training

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Food safety is one of the most important responsibilities in the food and beverage industry, yet many restaurant workers, food entrepreneurs, and kitchen staff face a surprising challenge: finding accessible, in-person ServSafe certification courses.

ServSafe certification is widely recognized as a standard for food safety education in the United States. Many restaurants, commercial kitchens, and health departments require at least one certified manager on staff. The training ensures that food service professionals understand how to prevent foodborne illness, maintain safe food handling practices, and protect public health.

Despite its importance, in-person training opportunities can be difficult to find.

“Many people prefer learning in person, especially when it comes to something as critical as food safety,” said Jen Trosch, Marketing Director at Frontier Kitchen, a shared commercial kitchen and incubator based in Sharpsburg, PA. “Being able to ask questions, discuss real kitchen situations, and learn directly from an instructor makes a big difference.”

Across the region, organizations such as the Allegheny County Health Department have long offered ServSafe training opportunities, helping thousands of food service professionals meet certification requirements. However, the demand for accessible, in-person classes continues to grow, especially as new food businesses, caterers, and food entrepreneurs enter the industry.

Community commercial kitchens are beginning to help bridge that gap.



The Isla Fiesta team proudly stands together after completing ServSafe certification, reinforcing their commitment to food safety, quality, and excellent service.

Shared kitchen spaces like Frontier Kitchen are increasingly hosting ServSafe courses as a way to support food entrepreneurs, and food and beverage small businesses who need certification but struggle to find local classes that fit their schedules.

The effort reflects a broader need within the food and beverage industry: ensuring that education and safety training remain accessible to the people preparing and serving food every day.

"Offering ServSafe certification classes in our kitchen facility helps protect our customers, strengthen our team's knowledge, maintain compliance with health regulations, and safeguard the reputation of our business", said Chris Cabigting, owner of Isla Fiesta. "It is not just training, it is a long-term investment in food safety and the success of our operation."

As the food industry continues to grow and evolve, community partnerships between commercial kitchens, health departments, and culinary training programs may play an important role in making food safety education more accessible.

For many in the industry, the goal is simple: safer kitchens, stronger businesses, and healthier communities.

About Frontier Kitchen

Frontier Kitchen provides licensed commercial kitchen space, business education, and community resources that help food entrepreneurs launch and grow successful food businesses.

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