

Employee Name: _____

Training Record

Training Topics	Date Completed	Employee Initials	QFO Initials	Date Completed	Employee Initials	QFO Initials
<i>I. Proper Food Temperature Control</i>						
a. Cooking Temperatures						
b. Hot and Cold Holding						
c. Cooling and Reheating						
d. Food temperature gauges						
<i>II. Personal Health and Cleanliness</i>						
a. Employee sick leave policy, guidelines for restricting ill food workers from foodservice duties						
b. Hand-washing requirements, facilities, and procedures						
c. Good hygienic practices						
<i>III. Food Protection</i>						
a. Washing fruits and vegetables						
b. Protection from Barehand Contact						
c. Protection from cross contamination (separation of raw meats and RTE foods)						
d. Covering food/Protection from other sources of contamination						
<i>IV. Sanitation of the Facility, Equipment, Supplies, and Utensils</i>						
a. Sanitization requirements and procedures						
b. Cleaning schedule and procedures for food and non-food contact surfaces						
c. Proper use of the warewashing sink and dishwashing machine						
<i>V. Identify and recognize the foods most commonly associated with food allergies.</i>						

WHBHD Food Safety Training Curriculum: <http://www.westhartfordct.gov/health>

- ❖ Online Forms
- ❖ Food Safety Training Topics.pdf