

Employee Training Sheet

Training Topics	Date Completed	QFO Initials	Employee Initials
<ol style="list-style-type: none"> 1. Proper Food Temperature Control <ol style="list-style-type: none"> a. Cooking b. Hot and Cold Holding c. Rapid Cooling and Heating d. Food temperature gauge use, storage, sanitization, and calibration 2. Food Protection <ol style="list-style-type: none"> a. Washing Fruit and Vegetables b. Protection from bare hand Contact c. Protection from Cross Contamination d. Covering food and protection from other sources of contamination 3. Personal Health and Cleanliness <ol style="list-style-type: none"> a. Employee sick leave, restricting/excluding ill workers b. Reporting illness to health jurisdiction c. Good hygienic practices d. Hand washing requirements, facilities, and procedures 4. Sanitation of the Facility, Equipment, Supplies, and Utensils <ol style="list-style-type: none"> a. Sanitization requirements and procedures b. Cleaning schedule and procedures for food/nonfood contact surfaces c. Proper use of the ware washing sink, and dishwashing machine 5. Identify and recognize the foods most commonly associated with food allergies 			