

Employee Training Sheet

Training Topics	Date Completed	QFO Initials	Employee Initials
1. Proper Food Temperature Control			
a. Cooking			
b. Hot and Cold Holding			
c. Rapid Cooling and Heating			
d. Food temperature gauge use, storage, sanitization, and calibration			
2. Food Protection			
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			
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			