			1-Aug	1-Aug	2-Sep	2-Sep	3-Oct	3-Oct	4-Nov	4-Nov	5-Dec	5-Dec
	District -		Properly	Proper	Food Contact	Customer	Food	Receiving &	Thermometer	Service	Oven	Dining
	Site -		Receiving	Personal	Surface Clng	Safety	Allergens	Customer	Use &	Temperatures	Cleaning	Table
_	Manager -		Deliveries	Hygiene	& Sanitizing	& TLC		Satisfaction	Calibration			Cleaning
		USDA CODE	2520	2620	2620	4130	1160	2520	2610	2610	2140	2620
	Lesson Time should be an	Date -										
		Time In -										
		Time Out -										
	Staff Attendee List	Position						1				
	(Type or Print Name)	PT/FT/MGR										
	(Signature Underneath)	1 1/1 1/101011										
1	(Signature oriderneutif)											
-												
		Initials										
2												
		Initials										
3												
		Initials										
4		mindis										
4								<del> </del>				
		Initials										
5												
		Initials										
6												
		Initials										
7												
		Initials										
8		iiiiciais										
		Initials										
9												
		Initials										
10												
		Initials										
11		mudis										
11												
		Initials										
12												
		Initials										
	Instructions -											
	List each staff member's name LEGIBLY (type or print) and the have them sign below their name.											
	When completing lessons put the Date - Time In & Time Out - These are very important for USDA compliance.											
	Upon completion of each lesson have staff initial below the che	ck mark for at	tendance veri	fication.								

			6-Jan	6-Jan	7-Feb	7-Feb	8-Mar	8-Mar	9-Apr	9-Apr	10-May	10-May
	District -		Proper	Protect	Don't Cut	Safe	Food	Cross	Bodily	Ice	Burn	Closing
	Site -		Handwashing	Your	Yourself	Food	Handler	Contamination	Fluid	Machine	Prevention	Kitchen &
	Manager -			Back	Knife Safety	Handling	Glove Use	Prevention	Clean-up	Usage		Break Prep
	3	USDA CODE	2620	3450	3450	2610	2620	2620	3450	2620	3450	2640
	Lesson Time should be an	Date -										
	average of 15 mins each	Time In -										
	arerage or 25 mins each	Time Out -	1									
	Staff Attendee List	Position										
	(Type or Print Name)	PT/FT/MGR										1
	(Signature Underneath)	F 1/1 1/WIGIN										
1			1									1
												-
		Initials										
2			1									
		Initials										
3												
		Initials										
4												
		Initials										
5												
		11411										
		Initials										<b> </b>
6												<u> </u>
		Initials										
7		iiiiciais										1
		Initials										
8												1
		Initials										
9												
		Initials										
10												
		ما منطقها م										
11		Initials										+
11											-	
		Initials										
12		iiiiciais										
12												+
		Initials										
	Instructions -											
	List each staff member's name LEGIBLY (type or print)											
	When completing lessons put the Date - Time In & Tir											
	Upon completion of each lesson have staff initial belo									-		+
	Topon completion of each lesson have stall initial belo	w the thetk ma	ark for attenuan	ce verillicatio	711.			1				<u> </u>