

2009-10 Training Curriculum Checklist

Month	Training Topic	Date Completed	Mgr Initial's
Sept	Using and Calibrating Thermometers		
	What is an MSDS?		
Oct	Glove and Utensil Use		
	Keep Them Clean - Handwashing		
Nov	Date Marking Ready-to-Eat, Potentially Hazardous Food		
	Holding Hot and Cold Potentially Hazardous Foods		
Dec	Germ Warfare - Sanitizer Sinks		
	Germ Warfare - Sanitizer Buckets		
Jan	Don't Cut Yourself - Knife Safety		
	Protect Your Back - Proper Lifting		
Feb	Cleaning & Sanitizing Food Contact Surfaces		
	Cleanliness and Sanitation of the Cafeteria		
Mar	Watch Your Step - Prevent Slips & Falls		
	Fire Extinguisher Use & Safety		
April	Cooking Potentially Hazardous Foods		
	HOT – HOT - HOT - Burn Prevention		
May	Preventing Cross-Contamination During Storage and Preparation		
	Receiving Deliveries		
Additional Training Performed -			
1			
2			
3			
4			
5			
6			