

Training Curriculum Review for March 2011

Employee Health and Personal Hygiene

1. How long should the full hand washing process take?
2. What temperature should the water be when washing your hands?
3. Are you allowed to wash your hands in a dishwashing sink? Why?
4. When can hand sanitizer be used in the kitchen?

Watch Your Step

1. What type of shoes should be worn to help prevent slips and falls?
2. Summarize the “Watch Your Step” Education Module in your own words. What should you do and/or not do when in a kitchen to prevent slips and falls?