

2011-12 Education Curriculum Checklist

Month	Training Topic	Date Completed	Mgr Initial's
Sept	Proper Hygiene		
	Food Handler Gloves		
Oct	Germ Warfare - Sanitizer Bottles		
	Germ Warfare - Sanitizer Buckets		
Nov	Fire Extinguisher Use & Safety - PASS		
	Thermometers & Calibration		
Dec	Date Marking Ready-to-Eat, Potentially Hazardous Food		
	Preventing Cross-Contamination During Storage and Preparation		
Jan	Chemical Mixing & MSDS		
	Cleanliness and Sanitation of the Cafeteria		
Feb	Food Contact Surfaces		
	Time & Temperature		
Mar	Safe Food Handling		
	Ice Machines		
April	Cleaning & Sanitizing Food Contact Surfaces		
	Warewash Machine and/or Hand Washing		
May	Oven Cleaning		
	Burn Prevention		
Additional Training Performed -			
1			
2			
3			
4			
5			
6			