

2012 - 13 Education Curriculum Checklist

Month	Training Topic	Date Completed	Mgr Initial's
Sept	Sanitizer Spray Bottles		
	Wiping Cloth Buckets		
Oct	Chemical Mixing & MSDS		
	Fire Extinguisher Use & Safety - PASS		
Nov	Date Marking Ready-to-Eat, Potentially Hazardous Food		
	Food Storage		
Dec	Proper Food Handling		
	Thermometer Calibration		
Jan	Food Contact Surfaces Cleaning and Sanitation		
	Ice Machine Usage		
Feb	Dining Table Cleaning		
	Machine Ware Washing (If applicable)		
Mar	Food Handler Gloves		
	Hand Washing Procedures		
April	Burn Prevention		
	Oven Cleaning		
May	Glove and Utensil Use		
	Proper Personal Hygiene		
<b>Additional Training Performed -</b>			
<b>1</b>			
<b>2</b>			
<b>3</b>			
<b>4</b>			
<b>5</b>			
<b>6</b>			