2012 - 13 Education Curriculum Checklist

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 Additional Training Performed - 1 2 3 4 5 5	Month	Training Topic	Date Completed	Mgr Initial's	
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 Additional Training Performed - 1 2 3 4 5	Sept				
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 Additional Training Performed - 1 2 3 4 5 5		Wiping Cloth Buckets			
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 Additional Training Performed - 1 2 3 4 5 5					
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 Additional Training Performed - 1 2 3 4 5	Oct				
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 Additional Training Performed - 1 2 3 4 5 5		Fire Extinguisher Use & Safety - PASS			
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 Additional Training Performed - 1 2 3 4 5 5	Nov				
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 Additional Training Performed - 1 2 3 4 5	NOV				
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 Additional Training Performed - 1 2 3 4 5		Food Storage			
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 Additional Training Performed - 1 2 3 4 5	Dec	Proper Food Handling			
Ice Machine Usage		Thermometer Calibration			
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 Additional Training Performed - 1 2 3 4 5	Jan				
Mar Food Handler Gloves Hand Washing Procedures April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5		Ice Machine Usage			
Mar Food Handler Gloves Hand Washing Procedures April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5					
Mar Food Handler Gloves Hand Washing Procedures April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5	Feb				
Hand Washing Procedures April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5		Machine ware washing (if applicable)			
Hand Washing Procedures April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5	Man	Food Hondler Oleves			
April Burn Prevention Oven Cleaning May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5	iviar				
May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5		nalid Washing Procedures			
May Glove and Utensil Use Proper Personal Hygiene Additional Training Performed - 1 2 3 4 5	April	Burn Prevention			
Additional Training Performed - 1 2 3 4 5		Oven Cleaning			
Additional Training Performed - 1 2 3 4 5					
Additional Training Performed - 1 2 3 4 5	May				
1 2 3 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		Proper Personal Hygiene			
1 2 3 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5					
2 3 4 5	Addit	ional Training Performed -			
3 4 5	1				
4 5					
5	3				
	4				
6	5				
	6				

Page 1 7/24/2012