

2013 - 2014 Education Curriculum Checklist

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Month	Lesson Plan Topic	Date Completed	Mgr Initial's
Aug	Wiping Cloth Bucket - Mixing & Use		
	Germ Warfare - Sanitizer Sinks		
	Germ Warfare - Sanitizer Spray Bottles		
Sept	Thermometer Calibration		
	Food Alergens		
Oct	Cooling Food Properly - OR - Proper Food Handling (Pick one)		
	Holding Hot and Cold Potentially Hazardous Foods		
Nov	Chemical Mixing & MSDS		
	Fire Extinguisher Use & Safety - PASS		
Dec	Food Handler Glove Use		
	Proper Handwashing Procedures		
Jan	Date Marking Ready-to-Eat, Potentially Hazardous Food		
	Watch Your Step - Prevent Slips & Falls		
	Customer "TLC" - Safety TIPS in The Cafeteria		
Feb	Dining Table Cleaning		
	Machine Ware Washing (If applicable) - OR - Protect Your Back		
Mar	Washing Fruits and Vegetables		
	Don't Cut Yourself - Knife Safety		
April	Slow Down - Avoiding "Contact" Injury		
	Ice Machine Usage		
May	Burn Prevention		
	Food Contact Surface Cleaning & Sanitizing		
<b>Additional Training Performed -</b>			
<b>1</b>			
<b>2</b>			
<b>3</b>			
<b>4</b>			
<b>5</b>			