EMPLOYEE Name: __________________________ Start Date: __________________________

1. CLEANING AND SANITIZING FOOD CONTACT SURFACES:
   Employee Initials: __________________________ Date Reviewed: __________________________

2. CONTROLLING TIME AND TEMPERATURE DURING PREPARATION:
   Employee Initials: __________________________ Date Reviewed: __________________________

3. COOKING POTENTIALLY HAZARDOUS FOODS:
   Employee Initials: __________________________ Date Reviewed: __________________________

4. COOLING POTENTIALLY HAZARDOUS FOODS:
   Employee Initials: __________________________ Date Reviewed: __________________________

5. DATE MARKING READY-TO-EAT FOODS, POTENTIALLY HAZARDOUS FOOD:
   Employee Initials: __________________________ Date Reviewed: __________________________

6. HANDLING A FOOD RECALL:
   Employee Initials: __________________________ Date Reviewed: __________________________

7. PERSONAL HYGIENE:
   Employee Initials: __________________________ Date Reviewed: __________________________

8. PREVENTING CROSS-CONTAMINATION DURING STORAGE AND PREPARATION:
   Employee Initials: __________________________ Date Reviewed: __________________________

9. RECEIVING DELIVERIES:
   Employee Initials: __________________________ Date Reviewed: __________________________

10. REHEATING POTENTIALLY HAZARDOUS FOODS:
    Employee Initials: __________________________ Date Reviewed: __________________________

11. USING AND CALIBRATING THERMOMETERS:
    Employee Initials: __________________________ Date Reviewed: __________________________

12. USING SUITABLE UTENSILS WHEN HANDLING READY-TO-EAT FOODS:
    Employee Initials: __________________________ Date Reviewed: __________________________

13. WASHING FRUITS AND VEGETABLES:
    Employee Initials: __________________________ Date Reviewed: __________________________

14. WASHING HANDS:
    Employee Initials: __________________________ Date Reviewed: __________________________