



Bureau of Medicine and Surgery

Food Safety Training Log

Food Employee name: _____

Food Establishment: _____

Topics	Date & contact time	Qualified Instructor's Name	Date & contact time	Qualified Instructor's Name	Date & contact time	Qualified Instructor's Name
Personal Hygiene/Health Requirements						
Approved Food Sources						
Proper Cooking Temperature Requirement for specific type foods						
Temperature Holding Requirements (hot & cold)						
Cleaning & Sanitizing equipment, food contact surfaces, utensils, and dishware						

- Annual/initial Food Safety Training for food employees shall include these five established foodborne illness risk factors topics. Other food safety topics may also be included.
- Food Safety Training for Attendants and Bartenders which do not handle food shall include a minimum of Personal Hygiene/Health Requirements and Cleaning/Sanitizing.