



5 MINUTES ON FOOD SAFETY

TRAINING SERIES

Associate Names	Training Topic	
	1	2
	Person in Charge	Chemical Management
	Cleaning Procedures	Associate Health
	Hand Hygiene	Preventing Contamination from Hands and Gloves
	Raw chicken handling & cooking	7
	Food Thermometers	8
	Receiving	Cold Storage
	Food Storage Practices	10
	Thawing and Slackening	11
	Washing Raw Fruits and Vegetables	13
	30-Minute Rule	14
	Preventing Food Contamination During Preparation	15
	Cleaning Frequency	16
	Ware Washing	17
	Dish Machine Use	18
	Wiping Cloths	19
	Cooking and Reheating	20
	Cold Production	21
	Cooling	22
	Service Standards	23
	Returned Food and Second Portions	24
	Cold and Hot holding	25
	Personal Hygiene and Uniforms	26
	Re-Chilling	27

Training Cycle Start Date:

Training Cycle End Date:

