

**Employee Food Safety Training Topics Adopted Dec 1, 2015**

<b>Topic</b>	<b>Category</b>	<b>Short Description</b>	<b>Risk Delineation</b>
I	Introduction To Food Safety	Burden of foodborne illness	
		Pathogens of most concern	Risk Factors
		CDC risk factors	Risk Factors
		Highly susceptible populations	Priority
II	Reportable Symptoms, Illnesses, Causes; Food Handler Role	Stay home if sick	Priority
		Reportable symptoms (food code)	Priority
		Reportable illnesses (food code)	Priority Foundation
III	Personal Hygiene and Hand Washing	Clean clothing	
		Washing hands and arms: How, When, Facility needs	Priority
		Fingernails	Priority Foundation
		Jewelry	
		Proper eating, drinking and tobacco use	
		Hair restraints	
		Glove use	Priority Foundation
		Bare hand contact with ready-to-eat foods	Priority Foundation
IV	Avoiding Contamination and Cross-contamination	Preventing contamination: ice	Priority
		Preventing contamination: equipment, utensils	
		Preventing contamination: produce washing	
		Preventing contamination: proper food storage (location, storage hierarchy)	Priority
V	Allergen Control	8 main categories	
		Major symptoms	
VI	Time and Temperature Control PHF/TCS	Cooking	Priority
		Cooling	Priority Foundation
		Thawing	
		Reheating	Priority
		Cold holding	Priority

		Date marking	Priority Foundation
VII	Cleaning and Sanitizing	Chemical use and storage (sanitizers)	Priority Foundation
		Chemical use and storage (chemicals)	Priority Foundation
		Wiping cloths	
		Dish washing: Mechanical, Manual	Priority Foundation
		Hot water	Priority Foundation