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| --- | --- | --- | --- |
| **Food Safety Management System Training Record** | | | |
| **Employee Name:** |  | **Employee Unique Number:** |  |
| **Employee Job Role:** |  | | |
| **Unit Name:** |  | **Unit Number:** |  |
| **Unit Manager:** |  | **Date:** |  |

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| --- | --- | --- | --- | --- | --- | --- |
| **Training** | **Completion** | | | **Refresher** | | |
| **Employee Signature** | **Date** | **Trainer Signature** | **Employee Signature** | **Date** | **Trainer Signature** |
| Logbook / Record Forms |  |  |  |  |  |  |
| HACCP Posters |  |  |  |  |  |  |
| Shelf-Life Posters |  |  |  |  |  |  |
| SC2: Personal Hygiene |  |  |  |  |  |  |
| SC3: Pest Control |  |  |  |  |  |  |
| SC4: Cross-Contamination |  |  |  |  |  |  |
| SC5: Food Labelling & Shelf Life |  |  |  |  |  |  |
| SC6: Food Deliveries & Storage |  |  |  |  |  |  |
| SC7: Food Preparation |  |  |  |  |  |  |
| SC8: Defrosting |  |  |  |  |  |  |
| SC9: Cooking |  |  |  |  |  |  |
| SC10: Cooling & Reheating |  |  |  |  |  |  |
| SC11: Food Service & Display |  |  |  |  |  |  |
| SC12: Cleaning |  |  |  |  |  |  |
| SC13: Allergens |  |  |  |  |  |  |
| SC14: Catering Premises |  |  |  |  |  |  |
| SC15: Vac Packing |  |  |  |  |  |  |
| SC16: Bar Service |  |  |  |  |  |  |
| SC17: Steamplicty |  |  |  |  |  |  |
| SC18: Food Waste |  |  |  |  |  |  |
| SC19: Food Safety Incidents & Enforcement |  |  |  |  |  |  |
| SC20: Sous Vide |  |  |  |  |  |  |
| SC21: Natasha’s Law |  |  |  |  |  |  |
| SC22: Food Transportation |  |  |  |  |  |  |
|  |  |  |  |  |  |  |