Standard Operating Procedure for

| Facility | | | |
|----------|--|--|--|
| | | | |

Employee Training

| Why: | Employees who know how to handle, prepare and serve food safely can prevent foodborne illness from occurring. | | | | | |
|-----------------------|---|--|--|--|--|--|
| Who: | One person is a Certified Food Manager (CFM). All food workers are trained. | | | | | |
| When: | Employees will be trained within 30 days of hire. | | | | | |
| Where: | CFM Training course: On –site Classroom Self-Study/or Online Worker Training on site training 3rd party training Other self study Other self study | | | | | |
| How: | CFM Exam/Certificate (check all that apply) □ Experior □ National Registry of Food Safety Professionals. □ National Restaurant Association. □ 3 rd party proctor of one of these exams Food Worker Certification (check all that apply) □ online □ Other | | | | | |
| Mandatory Records: | "Copies of CFM Certificates" "Employee Food Worker Training Records" □ | | | | | |
| Correction: | Require employee to obtain Certification. | | | | | |
| PIC Verification: | Verify all new employees are trained, or are scheduled for training. | | | | | |

| Prepared or revised b | | Date | |
|-----------------------|---|------|--|
| | · | | |