Food Safety Training Plan & Record

INSTRUCTIONS:

- List all employees and complete food safety training information for each person.
- "Job Group 1" includes school food service directors, supervisors, coordinators, managers and head cooks.
- "Job Group 2" includes all other employees.
- For each employee, check the abbreviated name of the class completed: Food Safety Basics = FSB, Food Safety Survival = FSS, Food Service Sanitation = SAN, ServSafe = SRV, Locally developed class = LDC
- Retain this record and a copy of individual class completion certificates on file for review or audit.
- Make additional copies of this form if you have more than 20 employees.

		Job	Date	Date Termi-	Date Training	Training Completed					
		Group	Hired	nated	Must Be Completed	Check class(es) completed.					Class Date
No.	Employee Name	1 or 2	Mo./Yr.	Mo./Yr.	Mo./Yr.	FSB	FSS	SAN	SRV	LDC	Mo./Yr.
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