

Restaurant Food Safety Training Checklist (US)

Onboarding & Training | US

EMPLOYEE NAME	POSITION	TRAINING DATE ____ / ____ / ____	TRAINER
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PERSONAL HYGIENE

- When and how to wash hands (20-sec rule)
- No bare-hand contact with RTE food
FDA Food Code 3-301.11
- Clean uniform and hair restraint policy
- Cuts and wounds — bandage + glove
- Big 5 illness reporting obligation
Norovirus, Hep A, Salmonella, Shigella, E. coli
- Return-to-work clearance process

TEMPERATURE CONTROL (TCS FOODS)

- Danger zone explained (41–135°F)
- How to use a probe thermometer
- Correct cooler temp (? 41°F)
- Correct freezer temp (0°F or below)
- Min cooking temps by food type
Poultry 165°F, ground 155°F, steaks/seafood 145°F
- Hot holding minimum (? 135°F)
- 2-stage cooling (135?70°F/2hr, 70?41°F/4hr)
- Reheating to ? 165°F within 2 hours

CROSS-CONTAMINATION

- Raw below RTE in cooler
- Separate cutting boards for raw / RTE
- Separate utensils for raw and cooked
- Handwashing between tasks
- Covered storage and date-labeling
- Receiving checks — temps and packaging

ALLERGEN MANAGEMENT

- Big 9 allergens identified
Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame
- How to check allergen info / recipe cards
- Communicating allergens to guests
- Preventing allergen cross-contact
- Anaphylaxis response — call 911, EpiPen
- Menu substitution procedure

CLEANING & SANITIZING

- Clean-as-you-go principle
- Wash-rinse-sanitize 3-compartment sink
- Sanitizer concentration test strips
- Cleaning schedule — how to follow
- Pest sighting reporting
- Trash disposal — covered containers

SIGN-OFF

Food handler card / ServSafe Passed Enrolled N/A

Employee understands all topics Yes Needs follow-up

Employee signature _____

Trainer signature _____

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Manager sign-off

Notes

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