



# Staff Training

Personnel Training	Details	Yes	No	N/A
<b>Hands</b>	Observing hand care basics? (no jewelry, false or chipped nails, open cuts, band-aids etc.?)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Disposable gloves (when & how)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Hygiene</b>	Appearance & attire	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	DOs and DON'Ts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Safety toolkit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preparation</b>	Vehicle cleaning—instructions, supplies, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Sanitation—what items, when, how, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Sanitizing solution—when to make, how	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Thawing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Chilling hot food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Pre-chilling insulated coolers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Ice from safe drinking water, packaged	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Equipment care—thermometer calibration, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Other?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Packing—what, when, how, which containers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Cold/frozen requirements, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Loading vehicle	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>At Market</b>	Arrival—inspect area, log (for market mgr. if necessary)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Sanitize—food contact surfaces, when & how, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Separate—what & how	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Setting up food displays—what & how	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Chill—what & how, monitor temperatures, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Cook—what & how, monitor temperatures, log	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>End of Day</b>	Sampling	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Packing, tearing down, loading & unpacking	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Storing food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Stocking refrigerator	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

