



# I'M ALERT - Food Safety Training Acknowledgement Form

Section	Section Viewed	Assessment Completed
Overview	✓	NA
Foodborne Illness	✓	NA
Potentially Hazardous Food	✓	✓
Contamination Of Food	✓	NA
Temperature Control	✓	✓
Food Handling Skills And Knowledge	✓	NA
Food Receipt	✓	✓
Food Storage	✓	✓
Food Processing	✓	✓
Food Display	✓	✓
Food Packaging	✓	✓
Food Transportation	✓	✓
Food Disposal	✓	✓
Food Recall	✓	NA
Health Of Persons Who Handle Food	✓	✓
Hygiene Of Food Handlers	✓	✓
General Duties Of Food Businesses	✓	✓
Cleanliness	✓	✓
Cleaning And Sanitising Of Specific Equipment	✓	✓
Structure, Design And Maintenance	✓	✓
Temperature Measuring Devices	✓	✓
Single Use Items	✓	✓
Animals and Pests	✓	✓
Management Control Techniques - HACCP, Food Safety Program	✓	NA

To Do List: Action Item	Date Completed
Make yourself aware of the location of the designated hand wash basin/s in your work area	
Make yourself aware of the location where the thermometer is stored	

**Type of Training (Please Circle):**                      INDUCTION                      or                      ONGOING

I, Mike Jones, hereby certify that I have undergone and understood the training components and assessments indicated above. I agree to abide by these practices and recognise that complying with these procedures will assist in ensuring healthy and safe working conditions.

<b>EMPLOYEE/CONTRACTOR NAME</b>	Mike Jones
<b>EMPLOYEE/CONTRACTOR POSITION</b>	Kitchen hand
<b>SUPERVISOR NAME</b>	James Smith
<b>SUPERVISOR POSITION</b>	Head Chef
<b>ORGANISATION/LOCATION</b>	Burger Barn

<b>EMPLOYEE/CONTRACTOR SIGNATURE</b>
<b>DATE:</b> Sun, Jul 15, 2012

<b>SUPERVISOR SIGNATURE</b>
<b>DATE</b> .....

\* Save and file as part of your employee business records.