**Employee Training Log**

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|  | Date Training Completed | | | | | | | | | | | | | | |
| **Employee Name** | Prohibiting Bare Hand Contact | Designated Work Area | Cleaning and Sanitizing Food Contact Surfaces | Employee Training | Employee Illness Reporting | Personal Hygiene | Approved Source | FIFO/Receiving | Handwashing | Thermometer Calibration | Cooking | Hot and Colding Holding | Employee Health Policy | ROP HACCP | Corrective Action and Disposal |
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