

# FOOD EMPLOYEE PROGRAM AND RECORDS

Pursuant to Public Health Code (PHC) Section: 19-13-B42(s)(8)(A) and 19-13-B42(t)(7)(A) the Qualified Food Operator of each food service and catering food service establishment is responsible for ensuring training of food preparation personnel. Training shall include but not necessarily be limited to:

1. instruction in proper food temperature control;
2. food protection;
3. personal health and cleanliness;
4. sanitation of the facility, equipment, supplies and utensils

The Qualified Food Operator of each food service and catering food service establishment shall maintain written documentation of a training program, and training records of individual employees, and shall make these records available to the local health departments upon request. Training records should be retained for the term of employment of all current food workers.

The Qualified Food Operator is responsible for completing and maintaining the enclosed employee training sheet and training record forms or substitute forms with similar content, approved by the Torrington Area Health District - Food Protection Program.

## Employee Training Sheet:

Name of Establishment: \_\_\_\_\_

Address of Establishment: \_\_\_\_\_

Employee Name: \_\_\_\_\_

Duties: \_\_\_\_\_

Date of Hire: \_\_\_\_\_

