

Employee Food Safety Training Log

By signing this log I acknowledge that I have attended food safety training on personnel hygiene and practices to minimize product contamination including the policies below.

1. Unhealthy conditions such as respiratory or gastrointestinal complications (e.g. sinus infection, bronchial or lung disorders, diarrhea, etc.) must be reported to the supervisor.
2. Injuries including cuts, burns, boils, and skin eruptions or any other abnormal source of microbial contamination which may come in contact with the product must be reported to the supervisor.
3. Employees must inform the supervisor when the bathroom facilities (water, soap, towels) need to be replenished.
4. The mouth and nose must be covered when coughing or sneezing.
5. Hands must be washed after visiting the toilet.
6. Smoking, eating, chewing gum, drinking beverages, or using tobacco shall be confined to vehicular drive areas away from the production area.
7. Any injury on the job, no matter how minor, must be reported and appropriate first aid or transport to a medical facility performed.
8. The employee must sign this log indicating that they have participated in a specific training session.
9. Any visitors to the harvest area must follow the same sanitation and hygienic practices that employees do. It is the policy of this company to discourage the presence of anyone not involved in the harvest of the vegetables. Such individuals should be reported to the farmer and advised of the sanitation and hygienic practices that must be followed while in the harvest area.

