



Food Safety Management System - Update Training Record Card



Unit Name		Unit No	
Unit Address			

Each colleague to initial and date the relevant box to confirm they have been briefed and understand each of the Safety Conversations listed below	Colleague Name																			
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LOGBOOK / RECORD FORMS	Initials	Date																		
HAZARD ANALYSIS POSTERS	Initials	Date																		
Safety Conversation 2: Personal Hygiene	Initials	Date																		
Safety Conversation 3: Pest Control	Initials	Date																		
Safety Conversation 4: Cross Contamination	Initials	Date																		
Safety Conversation 5: Food Labelling & Shelf Life	Initials	Date																		
Safety Conversation 6: Food Deliveries & Storage	Initials	Date																		
Safety Conversation 7: Food Preparation	Initials	Date																		
Safety Conversation 8: Defrosting	Initials	Date																		
Safety Conversation 9: Cooking	Initials	Date																		
Safety Conversation 10: Cooling & Re-heating	Initials	Date																		
Safety Conversation 11: Food Service & Display	Initials	Date																		
Safety Conversation 12: Cleaning	Initials	Date																		
Safety Conversation 13: Allergens	Initials	Date																		
Safety Conversation 14: Catering Premises	Initials	Date																		
Safety Conversation 15: Vac Packing	Initials	Date																		
Safety Conversation 16: Bar Service	Initials	Date																		
Safety Conversation 17: Steamplicity	Initials	Date																		
Safety Conversation 18: Food Waste	Initials	Date																		
Safety Conversation 19: Food Safety Incidents & Enforcement	Initials	Date																		
Safety Conversation 20: Sous Vide	Initials	Date																		
Safety Conversation 21: Natasha's Law	Initials	Date																		
Safety Conversation 22: Food Transportation	Initials	Date																		