



Quick Reference to Retail Best Practices in Food Safety and Sanitation Online

Time: 1 hour

Program Outline

Introduction (2 minutes)

Lesson 1: Foodborne Illness and Personal Hygiene (20 minutes)

Includes exercises - Identifying hazards, glove use
Quiz

Lesson 2: Time and Temperature (15 minutes)

PHF/TCS, FATTOM, TDZ, Flow of food, thermometers
Includes exercises – Using thermometers, check temperatures
Quiz

Lesson 3: Cross contamination (10 minutes)

Allergens
Includes exercises – Refrigerator cross contamination, handling
utensils
Quiz

Lesson 4: Cleaning, Sanitation and Safety (10 minutes)

Includes exercises – Clean vs Sanitary
Quiz

Conclusion and Post-quiz (3 minutes)

Kindly keep a copy of this program outline along with a copy of the Certificate of Completion for your records. Provide both copies to the regulatory authority when requested to show proof of food safety training.