

Company Name:

Address:

TRAINING RECORD			
Topics covered:			
Principles of food hygiene and food safety, including the importance of employee health and personal hygiene as appropriate to the food, the facility, and the individual's assigned duties.			
Description of Training (examples: verbal, on the job, PowerPoint or video, written, computer based):			
Date	Name	Signature	I understand the training and have no questions (initials)
Date	Trainer	Trainer Signature	

NSSP Guide Chapter X.04.A(2)(c): A dealer shall ensure that all individuals who manufacture, process, pack, or hold food obtain training in accordance with 21 CFR 117.4. A dealer shall be allowed thirty days following initial hiring of a new employee to provide the required education.