Annual Training

|  | HR | Food Safety | Physical Safety |
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| January | Standards of Behavior | Preventing Cross-Contamination | [Personal Protective Equipment](https://noram.sodexonet.com/sdxnet/usen/usa/learning/training/bytopic/SafetyTraining.aspx) |
| February | Commitment To Colleagues | Handwashing and Personal HygieneUsing Gloves | Slip & Fall Prevention |
| March | Attendance | Safe Off-Site Service Holding Hot and Cold Food | Identifying workplace hazards |
| April | TB Screening | General SanitationSanitizing Food Contact Surfaces and Wiping Cloths | Chemical Hazards/SDS Access  |
| May | Annual Mandatories | HACCP Recordkeeping Thermometers | Kitchen Equipment Safety |
| June | Navigating Centra People | Safe Picnics and Outdoor Services | Accident Prevention Review |
| July | Uniform Policy Review | Foreign Objects in Food | Preventing Compressed Gas Hazards |
| August | Teamwork | Food AllergiesFood Security | Back Injury Prevention |
| September | Flu Shots | Cooking and Reheating Food | Slicer/Knife Skills |
| October | Annual Enrollment | Effective Self-inspections: Receiving and Storing | Fire Safety & Disaster Planning, Evacuation |
| November | Annual Review/Performance Review Process | Keeping Self-Service Stations Safe | [Code](https://noram.sodexonet.com/sdxnet/usen/Images/BackInjPrev1_tcm238-403102.ppt) Review |
| December | Annual Review of Employee Handbook | Dishwashing and Ware washing | Lockout/Tagout |