

**Appendix A**

**Basic Food Service Sanitation Program Skills**

**Student Name:** \_\_\_\_\_ **Standardized Trainer:** \_\_\_\_\_

<b>Skill</b>	<b>Date Mastered</b>	<b>Comments</b>
<b>Legal Skills:</b>		
<i>Working Knowledge of Food Law 2000</i>		
<i>Working Knowledge of 1999 Food Code</i>		
<i>Consistently identifies violations under appropriate Food Code section</i>		
<i>Competently answers Law/Code related questions from the Person in Charge, food employees, and the standardized trainer</i>		
<b>Communication Skills</b>		
In accordance with Chapter 3 - Field Requirements for Standardization:		
<i>Initiates the inspection with appropriate introduction</i>		
<i>Menu review</i>		
<i>Ability to identify risk factors</i>		
<i>Oral communication of technical information</i>		
<i>Exit interview</i>		
<i>Written Inspection Report</i>		
<i>Risk Control Plan</i>		

**Student Name:** \_\_\_\_\_ **Standardized Trainer:** \_\_\_\_\_

<b>Skill</b>	<b>Date Mastered</b>	<b>Comments</b>
<b>Personal Skills:</b>  <i>Professional appearance, including hair restraint</i>		
<i>Leads by example – uses good hygienic practices</i>		
<i>Has the ability to use good judgement, exercise authority, handle conflict, and has a sense of justice and fair play</i>		
<i>Looks and acts confident and competent</i>		
<i>Able to use inspection equipment, make accurate measurements, calibrate, and correctly interpret results</i>		
<i>Understands food service equipment terminology, equipment uses, installation requirements, and standard operating procedures</i>		
<i>Able to identify critical control points in the operation and determine if they are under control</i>		
<i>Uses a systematic inspection approach that identifies all significant critical and non-critical violations</i>		
<i>Able to explain the public health significance behind each violation</i>		

**Student Name:** \_\_\_\_\_ **Standardized Trainer:** \_\_\_\_\_

<b>Skill</b>	<b>Date Mastered</b>	<b>Comments</b>
<b>Technical Skills:</b>		
Has the ability to assess:  <i>Knowledge of the Person in Charge</i>		
<i>Consumer Advisory</i>		
<i>Employee Health and Hygiene</i>		
<i>Bare Hand Contact</i>		
<i>Date Marking</i>		
<i>Food – approved source, protected, shellstock tags, parasite destruction, cross-contamination, labeling, thawing, condition, re-service, restrictions for highly susceptible population</i>		
<i>Time / Temperature relationships</i>		
<i>Food Contact Surfaces – material, installation, maintenance, cleaning, frequency</i>		
<i>Warewashing / Sanitization</i>		
<i>Storage /Handling food utensils, equipment, single-service, etc.</i>		
<i>Storage / Handling Chemicals</i>		

Student Name: \_\_\_\_\_ Standardized Trainer: \_\_\_\_\_

Skills	Date Mastered	Comments
<b>Technical Skills cont'd</b>		
<i>Insect / Rodent Control</i>		
<i>Plumbing / Cross-Connection Control</i>		
<i>Water Supply / Hot Water</i>		
<i>Sewage Disposal</i>		
<i>Toilet facilities</i>		
<i>Equipment and Utensils</i>		
<i>Single Service Items</i>		
<i>Laundry, linens, wiping cloths, sponges</i>		
<i>Lighting</i>		
<i>Ventilation</i>		
<i>Physical facility – floors, walls, ceilings, dressing rooms, cleaning equipment, separation from living quarters, maintenance, unnecessary articles</i>		
<i>Garbage / Refuse storage and disposal</i>		
<i>Premises</i>		
<b>Enforcement Skills:</b>		
<i>Understands department enforcement policy</i>		
<i>Ability to obtain voluntary compliance</i>		

**Appendix B**

**Standardized Trainer Endorsement**

**It is my opinion that \_\_\_\_\_ is fully prepared and qualified to inspect the following types of food service establishments that I have endorsed:**

**Standardized Trainer:** \_\_\_\_\_

<b>Establishment Type</b>	<b>Endorsement Date</b>
Vending	
Temporary	
Mobile	
Special Transitory Food	
Grocery / Convenience Store	
Commissary (Mobile)	
Commissary (Vending)	
Commissary (Catering)	
Simple Fixed Food (bar, fast food, coffee shop, etc)	
Complex Fixed Food	









