

Pueblo Partners in Food Safety

- Basic requirements for a facility's food safety training program:
 - Training and guidance on the *5 FDA Foodborne Illness Risk Factors* must be included. Describe the facility's policy for ensuring that the following risk factors do not occur:
 - Food from unapproved sources
 - Improperly cooked food (train on final cooking temperatures of foods and how to check them)
 - Improper temperature control (proper hot/cold holding temperatures and how to ensure them)
 - Employee Illness (a policy describing illnesses are reportable to management and how management tracks employees who are ill)
 - Cross-Contamination (Training on how to prevent ready-to-eat foods from being contaminated with raw meats/eggs. Includes training on how to store food and on how to safely handle food.)
 - A disclaimer stating every employee of the facility will be fully trained on the *5 FDA Foodborne Illness Risk Factors* within three months of hire.
 - The training program must be adhered to and available on site during all business hours.