Training

- Employee is familiar with all training and orientation materials provided by the facility.
- Participant is able to demonstrate understanding of training materials.
- Participant is able to explain the importance of training.
- Participant is able to identify potential hazards and the appropriate action to take.
- Participant is able to list the steps to follow in case of an emergency.

Sanitation

- Food service area is kept clean and free of trash.
- Food service area is kept free of pests.
- Food service area is kept at the correct temperature.
- Food service area is kept free of cross-contamination.
- Food service area is kept free of allergens.

Waste Disposal

- Waste is disposed of properly.
- Waste is disposed of at the correct temperature.
- Waste is disposed of in a way that prevents cross-contamination.
- Waste is disposed of in a way that prevents allergens.
- Waste is disposed of in a way that prevents pests.

Toilet and Lavatory

- Toilets are clean and free of trash.
- Toilets are clean and free of pests.
- Toilets are clean and free of cross-contamination.
- Toilets are clean and free of allergens.
- Toilets are clean and free of waste.

General Facility

- Facility is clean and free of trash.
- Facility is clean and free of pests.
- Facility is clean and free of cross-contamination.
- Facility is clean and free of allergens.
- Facility is clean and free of waste.