

**Safety Awareness
Training
Food & Workplace Safety**

2024 – 2025 Monthly Safety Training Schedule

As part of the District’s continuing commitment to food and workplace safety, an in-depth training on various safety topics will be discussed and reviewed monthly. Review each monthly Food & Workplace Safety Training with all staff members in an effort to keep our students, faculty, and staff safe.

Monthly Safety Training

Month	Safety Focus	Safety Review
August	Hand Washing And General Hygiene	Pest Management
September	Physical Hazards In Our Kitchens	Best By Vs. Expired Dates
October	HACCP Logs & Procedures	Sanitation Checklist
November	Bloodborne Pathogens	Proper Lifting Techniques
December	Cleaning & Sanitizing	Electrical Safety
January	Cross Contamination Prevention	Cleaning Agents
February	Preventing Burns	Fats, Oils, & Grease
March	Chemical Usage In The Kitchen	Transportation Safety
April	Fire Safety	Cuts And Bruises
May	Flow Of Food	Proper Lifting Techniques