

## Food & Workplace Safety

# 2025 – 2026 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.

Month	Food & Workplace Safety	Focus of the Month
<b>August</b>	Cleaning, Sanitizing & Transportation Safety	Best Practices Pest Management
<b>September</b>	Cross Contamination Prevention & Knife Handling, Cuts And Bruises	Inventory Assessment
<b>October</b>	Hand Washing, General Hygiene, Sanitation Checklist and Health Inspection	Foodborne Illness Protocol & HACCP
<b>November</b>	Preventing Burns, PPE and Proper Lifting Techniques	Fresh Produce & Bread Quality Checks
<b>December</b>	Physical Hazards In Our Kitchens & Electrical Safety	Tips and Tools for Building and Grounds Cafeteria Duties
<b>January</b>	Flow Of Food, Approved Vendors and Storage & Cooking of Personal Food and Proper Lifting Techniques	Use of Serving Trays and Pans
<b>February</b>	HACCP Logs and Procedures, Fats, Oils, & Grease	Hand Washing and Serving Safe Food
<b>March</b>	Fire Safety & Pest Management	Milk Deliveries and Storage
<b>April</b>	Bloodborne Pathogens & Best By Versus Expired Dates	New Kitchen Equipment
<b>May</b>	Chemical Usage In The Kitchen & Cleaning Agents	Depleting Inventory for End-of-Year Success