**Worker Training Record**

**Module 8: Microbiological Standards for Food**

**Business Name:**

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**Business Address:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Training time:**

**Trainer:**

**Topics Covered:** Online training materials covering: microorganisms in food, target microorganisms, microbial limits and criteria, and microbial sampling plans

**Training materials:** Online training videos found here: <https://www.youtube.com/playlist?list=PLkMvVWGaT7pcX-IeQXamYvgsTwOzaHQWq>

•Microorganisms in Food (7:08)

•Target Microorganisms (7:27)

•Microbial Limits and Criteria (10:10)

•Microbial Sampling Plans (5:31)

Please attach any printed materials related to the training. Also reference any relevant SOPs or sections of the food safety or HACCP plan that apply.

**Employee Name** (please print) **Employee Signature**

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**Reviewed by:** **Title:** **Date:**