

Education Modules Lesson Planner School Year 2020-2021

Visit Rotation	Education Modules	Training Topic Code
Back to School Meeting	❖ Back to School Checklist ❖ <i>Germicide Usage</i>	2620 Food Safety 2640 Food Safety Culture
1	❖ <i>Personal Protective Equipment</i> ❖ <i>Airborne Diseases</i>	3450 Employee Health, Safety & Wellness 3450 Employee Health, Safety & Wellness
2	❖ Handwashing ❖ Wiping Cloth Bucket (updated) ❖ <i>Cleaning the Hand Sink</i>	2620 Food Safety 2620 Food Safety 2640 Food Safety Culture
3	❖ Protection of Food from Employee Contamination (updated) ❖ Food Handler Gloves (updated)	2620 Food Safety 2620 Food Safety
4	❖ <i>Cleaning Food Carriers</i> ❖ <i>Transporting Food</i>	2140 Use and Care of Equipment 2620 Food Safety
5	❖ Which Cleaning Material Should I Use? ❖ Handling Bodily Fluids	2640 Food Safety Culture 3240 Emergency Plans
6	❖ Food Allergens ❖ Cleaning Food vs Non-food Contact Surfaces (updated) ❖ <i>Keeping Food Safe in Power Outage</i>	2620 Food Safety 2620 Food Safety 3240 Emergency Plans
7	❖ Temperature Danger Zone (updated) ❖ Preparing Fruits & Vegetables	2610 HACCP 2620 Food Safety
8	❖ End of Year Checklist	2620 Food Safety

- New modules are listed ***in bold italics***; updated modules with new material are listed as (updated)
- All Food Safety Systems Education Modules meet USDA Professional Standards for .25 CEU and are in Key Areas 2000 Operations (2100 Food Production, 2600 Food Safety & HACCP) and 3000 Administration (3200 Program Management, 3400 Human Resources and Staff Training).
- Employees that sign all modules indicating that they have been trained on the module, and have read and understood its content, will achieve a total of 4.75 CEUs for SY 20-21.
- Additional CEUs are available for staff on the SFSPac Learning Portal. Contact Food Safety Systems for more details at 949-725-9114.