

Food Establishment Training Record

For Bartender

CHECK EACH ITEM ONCE REVIEWED WITH EMPLOYEE

Proper Food Temperatures:

- Cut fruits and vegetables must be stored on drained ice or in the cooler at 41°F or below.
- Juices and milk products must be stored at 41°F or below.
- A thermometer is required in any cooler containing perishable products (fruit, juice or milk products).
The thermometer must be in the front of the cooler where it is easily visible when the cooler is opened.
- Maintain a temperature of 41°F or below in coolers.
- Hot food must be held at a temperature of 135°F or above.

Food Protection

- Wash fruit before you cut it. Use a colander and wash well with cool water.
- Minimize barehand contact with cut fruit, use tongs or gloves when possible.
- Cocktail garnishes shall be stored in clean divider bins and kept away from public reach.
- Drinking ice must be in a covered bin and protected from contamination.
- Do not store containers in contact with drinking ice.
- Check the inside of the ice machine at least weekly, including in hard to see/reach places. Empty and clean as needed.
- Scoops must be kept in a designated, clean, container.
- Use handled scoops, not cups or glasses to scoop ice.
- Use tongs/dispensing utensils, not your hands, to serve items.
- Only touch utensils by the handles, not the mouth parts.
- Do not touch glasses on the rims or inside.
- Store glasses in a protected area away from the public. Do not hang glasses over the bar unless a barrier is in place.
- Do not eat, or drink from open cups, while working.
- If you see something wrong tell the person in charge immediately.

Personal Health and Cleanliness

- Discuss the company illness policy
- If you are sick with nausea, vomiting, diarrhea, fever, a bad cold with coughing, sore throat with fever or any known disease transmittable through food, stay home. Call your supervisor and let him/her know why you are out.
- If you have any open sores, boils or infected wounds these must be covered with an impermeable bandage. If a wound is on a hand use a single use glove over the bandage.
- Keep your hands clean, nails clean and cut etc.
- Bathe daily, keep your hair clean, and wear clean clothes to work

- Keep your personal belongings (coats, purses, cell phones) in the designated area, not at your work station

Sanitation of Facility, Equipment, Supplies and Utensils

- Eating utensils must be kept covered at all times (pre-rolled etc.).
- Beverage stirrers must be individually wrapped or placed in a tapper box for dispensing.
- Food contact equipment and surfaces must be cleaned and sanitized at a minimum every 4 hours. This includes soda gun dispensers and gun holders.
- You must have an approved sanitizer onsite, know how to make it up at the proper strength, and have labeled sanitizer buckets available for use before you start each day. Sanitizer must be changed when it becomes cloudy, soiled or at a minimum every 4 hours.
- Do not mix detergent and sanitizer in the same bucket unless approved by the manufacturer.
- Wet wiping cloths must be stored in sanitizer between uses.
- You must have test strips for your sanitizer and know how to use them. Test sanitizer strength every time you make up a batch.
- Wash, rinse and sanitize glasses properly if washing by hand. Check sanitizer label for required strength and for minimum contact time. Let glasses air dry before stacking.
- Check the dishmachine daily if using a mechanical warewasher. Know whether the machine is a high temp or chemical sanitizer. Check the rinse temp or sanitizer strength daily. Min/max thermometer or thermolabel required for high temp machine. Surface temp of 160°F required for high temp sanitizing. Chlorine concentration of 50 – 100 ppm required for chemical sanitizing. Check manufacturers requirements if using Quat sanitizer.
- If equipment is broken or in poor condition report it to the manager.

Food Allergies

- Discuss the eight most common food allergens (eggs, milk, wheat, soy, peanuts, tree nuts, fish and shellfish).
- Know which foods contain which allergens. If in doubt ask the chef or check the ingredients on labels, in recipes etc.
- Do not cross contaminate foods or food contact surfaces with allergens.
- If a customer has a food allergy tell the chef and manager.

Handwashing

- Always wash your hands
 - Just before you start work,
 - Before you touch food or handle unwrapped utensils, dishes, glasses,
 - Prior to putting gloves on and after you take gloves off,
 - When changing tasks, after handling dirty dishes, after handling money, after cleaning, sweeping, handling trash etc.,
 - After touching any bare body part or hair,
 - After eating, drinking or tobacco use,
 - After using the restroom, coughing, sneezing, blowing your nose.

- Use a designated handwashing sink; use warm water and soap, scrub your hands well for 15 seconds, rinse then use paper towel to dry your hands (do not use a common towel or your apron etc.). Keep the sink handles clean. If you got something on them, clean them before you leave the sink.
- The handwashing sinks are not to be used for any other purpose and must be accessible at all times. Do not use the handwashing sink as a dump sink. Do not block the sinks with equipment, trash cans etc.

Date: _____

Employee: _____ (print) _____ (sign)

Trainer: _____ (print) _____ (sign)