

HACCP Employee Training Record

Hazard Analysis and Critical Control Points (HACCP)
is a preventive approach to assuring food safety.



Employee Name	Date	Training Topics	Length of Training	Employee Initials	Trainer Initials
(EXAMPLE) John Smith	July 18 th	Cooling liquid foods	1 hour	JS	MC

Instructions: Use this form to record food safety training (GMP's, SOP's, etc) provided to employees. Maintain this form for 1 year.