



PROPER HANDWASHING ACKNOWLEDGEMENT TRAINING FORM

Name of Establishment: _____

Trainer: _____

Title: _____

Date: _____

This document is to certify that the food workers listed below have received the training and instructions on the proper methods/techniques of washing hands in establishments using **BARE HAND CONTACT** with ready to eat foods, as outlined in the Texas Food Establishment Rules. The training included instructions and materials required for the following:

- 1) Proper hand washing techniques
- 2) When to wash hands
- 3) Where to wash hands
- 4) Proper fingernail maintenance
- 5) Risks associated with bare hand contact of ready to eat foods
- 6) Good Hygienic practices
- 7) Employee health policies
- 8) Jewelry prohibition

Training was also provided on 2 of the following additional **SAFEGUARDS**:

- 1) **DOUBLE HAND WASHING**
- 2) **USE OF HANDSANITIZER**
- 3) **NAIL BRUSHING**
- 4) **INCENTIVE PROGRAMS**
- 5) **OTHER METHODS**: explain: _____

	Name(print)	Signature	Date
1.	_____	_____	_____
2.	_____	_____	_____
3.	_____	_____	_____
4.	_____	_____	_____
5.	_____	_____	_____
6.	_____	_____	_____
7.	_____	_____	_____
8.	_____	_____	_____
9.	_____	_____	_____
10.	_____	_____	_____

NOTE: If techniques for the proper/adequate handling of ready to eat foods is not followed, the actions listed below will be implemented:

1. Destruction of contaminated ready to eat foods
2. Employee retrained on proper/adequate hand washing techniques
3. Employees instructed to rewash hands and follow 2 or more approved methods.