**Employee Health & Safety Training Records**

Facility: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Director: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Food Handler:** L.M.C.8.14 Any person responsible for receiving, or holding Time/Temperature Control for Safety Food, or any person preparing food shall hold a Prep Cook, Restricted/Shift Manager Food Handler or Food Protection Manager Permit.

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| **Name**  | **Permit #** | **Expiration**  |
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**LLCHD Health & Safety Training:** All staff must complete 2 hours of health and safety training within 30 days of employment and every two years thereafter. The operator shall maintain an up to date list of all (full, part time and substitute) employees and training received.

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| **Name** | **Date of Hire** | **Training Completed:** **(LLCHD or Alternative)** | **Date:** | **Training Completed:** **(LLCHD or Alternative)** | **Date:** |
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