

Cold Holding Training

You may have managed restaurants for years, and maybe you have even written food safety policies for your business. So why are you still getting cold holding violations?

Looks like it's time to take a closer look at the training program at your establishment.

What is training, and how do you train your employees on your cold holding policy?

During training, you convey knowledge of food safety procedures to the appropriate staff.

Ask yourself a few quick questions:

When is the last time you trained your staff?

How often do you conduct training?

Training doesn't have to take a lot of time! In fact, providing brief food safety trainings on a regular basis is one of the most effective ways to educate your staff. During trainings, you are trying to influence human behaviors. This can be a challenge, but you will be rewarded for the time you invest!

As you begin to develop your training procedures, consider these points:

Who is your Certified Manager?

Does the Certified Food Manager provide training for staff? Your trainers should be reliable, respected, and influential people in your workplace.

Are your staff trainings based on your food safety policies?

The best guidance for your staff will come directly from your cold holding policies.

How often do you train your employees?

Do you have daily, weekly, or monthly team meetings? Do you provide training on cold holding at staff meetings?



