12 MONTHS **OF FOOD SAFETY**



A successful quality and food safety program is one that is managed throughout the year. This tool is intended to assist you in planning toolbox/tailgate/pre-production talks, training sessions, management meetings, employee awareness sessions, or using Perennia's Food Safety Training Tip Sheets. You can choose the month to cover each of these basic food safety topics in any order that you wish, where applicable. If you are seasonal, you may want to break it into quarters or concentrate on certain aspects during certain times of the year.

FOOD SAFETY CULTURE	PEST CONTROL	SANITATION AND CHEMICAL HANDLING	PREVENTATIVE MAINTENANCE
PERSONNEL HYGIENE	RECALL & TRACEABILITY	ALLERGENS	TRANSPORT & STORAGE
FOOD SAFETY HAZARDS	DOCUMENTATION	BEST PRACTICES (FOOD HANDLING)	STANDARD OPERATING PROCEDURES (SOPs)