



FHT Program - Material Outline

Chapter 1 Food Safety Responsibilities

Requirement, Policies and Responsibilities
Inspection and Responses

Chapter 2 Food Safety Hazards

Hazards and Contamination
Microorganisms and Their Control
Foodborne Illness and Food Spoilage

Chapter 3 Controlling Hazards

Personnel Practices
Receiving and Shipping
Handling and Storage
Sanitation
Equipment Maintenance and Calibration
Pest Control
Food Recalls
Water Supply and Safety
Facility

Chapter 4 Food Safety Management Systems

Food Safety Programs
Sampling and Testing Programs
Record-Keeping

Chapter 5 Management Responsibilities for Food Safety

The Role of Management in Food Safety
Creating a Food Safety Culture