



Marywood University

Scranton, Pennsylvania

Department of Nutrition & Dietetics

Checklist - Food Safety and Sanitation

Maintain all entries and records in your electronic binder. Please have your preceptor sign below that satisfactory performance has been shown in the following areas. Enclose all pertinent material.

The intern has:

- submitted a Food Systems operation audit including a plan of correction with appropriate action steps (During COVID you can complete this offsite in your home or another site and share results with your preceptor)
- completed a time and temperature study (May not be possible during COVID).
- performed a test tray evaluation (During COVID you can complete this offsite share results with your preceptor).
- presented an in-service training (During COVID this can be recorded and shared with your preceptor) on the topic of: Allergen Safety
- completed a Lesson Plan including measurable objectives
- included preceptor's evaluation form for the in-service
- demonstrated knowledge and understanding of HACCP
- reviewed MSDS material for chemicals used at the facility

Kaleena Lewis

Preceptor signature

10/28/2021

Date