

### Well Done! Compliance Intensive

Protecting public health and maintaining high quality is all about education. The trainings offered by Bulletproof! set your team up for success; we cover the basics of Health Code compliance as well as advanced topics such as food defense and HACCP. The Well Done! training is done with Powerpoint & a projector and includes useful handouts.

Here's a sample curriculum:

1. A brief history of foodborne illness
  - a. Understanding potential risks
  - b. "You are surrounded!" – unlikeable bacteria in the likeliest places
2. Food handling SOPs
  - a. DOH guidelines for ready-to-eat foods
  - b. Pathogens of concern, exclusion, and the kill step
  - c. Avoiding cross-contact & cross-contamination
  - d. Refrigerated storage scheme and protein storage
3. Proper cooling and temperature control
  - a. Approved methods & best practices
  - b. Say hello to The Cool Rule ("Quality vs Safety" demonstration)
  - c. Time as a Public Health Control: an overview
4. Instilling a culture of food safety and how that culture positively impacts quality
  - a. What inspectors look for during a DOH inspection
    - i. Active managerial control versus temporary conditions
  - b. Why it's important to cross-check each other's stations
5. Most common violations during an actual inspection, and how to get it right before the inspection:
  - a. Food temperature
  - b. Sanitation
  - c. Presence of pests
  - d. Employee behavior
6. Signage in the required locations
7. Integrated Pest Management
  - a. Principles of IPM
  - b. How to do your part to keep critters out of your establishment
8. Resources & handouts review plus answers to all your questions!

