

Employee Name: _____

Date of Hire: _____

Competency Review Date Range (*No more than 12 months*): _____

Annual Competencies for Infection Control Practices/Employee Hygiene

Competency	Date of Competency	Reviewer
Practices appropriate hand hygiene and glove use when necessary during food preparation activities, such as between handling raw meat and other foods, to prevent cross-contamination		
Employs hygienic practices (e.g., not touching hair or face without hand washing) before and during food handling		
Properly washes hands with soap and water to prevent cross-contamination (i.e., between handling raw meat and other foods)		
Properly washes hands before serving food to residents after collecting soiled plates and food waste		
Uses hair restraints and beard guards properly		
Follows facility practice for dealing with employees who come to work with symptoms of contagious illness (e.g., coughing, sneezing, nausea, fever, vomiting) or open wounds		
Covers open sores, cuts, or splint/bandages completely when handling food		
Knows the causes of foodborne illnesses and infections, their characteristics, and the most commonly infected items		
Prevents eating surfaces of dishware from coming in contact with staff clothing		
Handles cups/glasses on the outside of the container; and knives, forks, and spoons by the handles		
Practices appropriate hand hygiene after direct contact with resident's skin or secretions		
Demonstrates understanding of infection control precautions per facility's policy/Infection Preventionist		
Demonstrates proper sanitation procedures for kitchen operations including testing for sanitizer concentration		
Other:		