

	food handling.					
14.	Uses approved sanitation techniques for cleaning the facility.	E	M	N	N/A	
15.	Serves correct portions and reports amounts of food used and left over.	E	M	N	N/A	
16.	Maintains correct holding temperature of foods.	E	M	N	N/A	
17.	Uses food merchandising techniques.	E	M	N	N/A	
18.	Uses time productively in accomplishing assigned tasks.	E	M	N	N/A	
19.	Works cooperatively with SFS staff.	E	M	N	N/A	
20.	Maintains regular attendance and is punctual.	M	M	N	N/A	
21.	Performs other related duties assigned by manager or director.	E	M	N	N/A	

PROGRESS PLAN: (IF APPLICABLE) This is a plan for improvement and/or safe development. It is to be completed jointly by the manager and the technician. Next to each activity, list the proposed completion date.

ACTIVITY

DATE

Employees Comments:

Employee Signature: _____
 (Signature does not necessarily indicate agreement)

 (Date)

Evaluator's Signature: _____

 (Date)