

Video Timestamps for Training Module #3 | Food Safety & Refrigeration

Note: PDF versions of the Microsoft Word documents are available on the website:

https://www.ruralgrocery.org/learn/grocery-operations-training/module_3.html

00:00:44 - [Mod3 1 Food Safety & Refrigeration Concepts](#)

00:01:10 - Refrigeration, 1st Thing - Refrigeration Contractor

00:01:54 - Electrician & Plumber

00:03:24 - General Contractor

00:03:39 - Opening Date

00:05:14 - Store Layout

00:05:19 - [Mod3 2 Planning Layout Template](#)

00:09:42 - Refrigeration Connection to Plumbing / Electrical

00:12:59 - Refrigeration Units

00:13:42 - Individual Units vs. Integrated System

00:21:37 - Used vs. New

00:28:58 - Used Equipment - Where to Find

00:30:36 - Refrigeration Temperature Monitoring

00:38:06 - [Mod3 3 Temperature Check Log Template](#)

00:39:06 - Certifications - Licensing Guide

00:40:08 - Food Safety Certification

00:45:38 - [Mod3 4 Meat Grinding Log Template](#)

00:48:06 - Fire Code

00:48:43 - HACCP Plans