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PURPOSE: To Prevent Contamination Of Food By Foodservice Employees. SCOPE: This Procedure Applies To Foodservice Employees Who Handle, Prepare, Or Serve Food. KEY WORDS: Personal Hygiene, Cross-Contamination, Contamination
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Title: PowerPoint - Food Safety And Sanitation Guidelines
Author: Statewide Instructional Resources Development Center
Subject: Human Services
Keywords May 14th, 2024.

Food Production Sanitation Log4. Indirect Food-contact Surfaces (floors, Refrigerators, Etc) Are Clean And In Good Working Order. 5. Cleaners, Sanitizers, Pesticides And Other Chemicals Are Properly Labeled And Stored Separately From Food. 6. Food Containers And Packages Are Stored To Protect From Contamination. 7. Food Containers Are Cleaned Before Being Jan 3th, 2024 Employee Food Safety And Sanitation Training Murray's Cheese © 2014 Why Is Sanitation Important? Essential To Programs Such As HACCP, ServSafe® Most Cases Of Foodborne Illness Are Associated With Sanitation Problems. The Complete Sanitation Process Will Reduce Bacteria And Viruses That Cause Foodborne Illness. Ensures Quality And Consistency Of Food Products. Controls Cross-contamination.

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