

- Food safety describes handling, preparation, and storage of food in ways that prevent foodborne illness.
- Guidelines to follow your company's food safety plan: do not wear jewelry, practice proper hygiene and cover open cuts.
- Coming to work ill could contaminate fellow employees and the product.
- Proper work attire includes: clean long sleeved shirt, long pants and work shoes in good condition.
- Facility sanitation includes: following sanitation procedures like utensil and conveyor cleaning and sanitation.
- Good Hygiene Practices (GHP) include: handwashing, regular personal grooming and proper trash disposal.
- Do not forget trace back. This means having a system that provides proper lot identification.

*This tool is meant to guide a review discussion based on previous complete and compliant training. Providing only this information will not constitute legal training compliance.*

