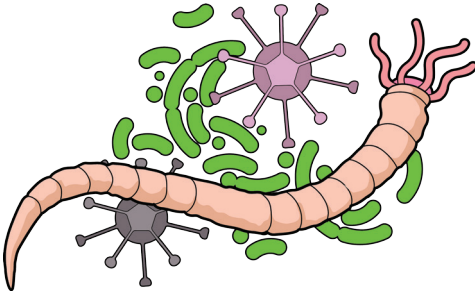


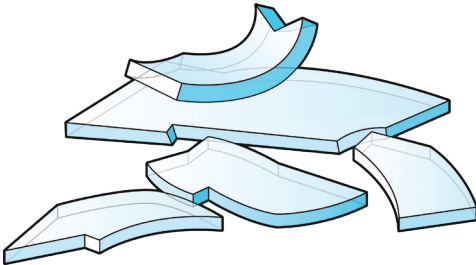
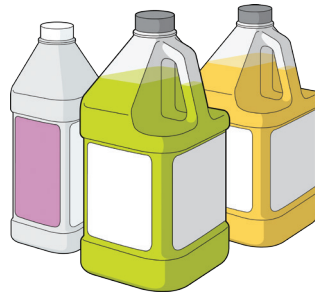


Did you know there are very specific causes of foodborne illness?



Biological Hazards

Chemicals Hazards



Physical Hazards

Biological Hazards:
▶ bacteria, viruses and parasites in food that make people sick.



SECTION 3

There are other types of hazards that can contaminate food...



Remember to keep chemicals and other hazards away from food!





How do I clean and sanitize?

Manually in a three compartment sink...



- Step 1.** Wash in hot water with cleaner to remove soil
- Step 2.** Rinse in clean water
- Step 3.** Sanitize with hot water or a chemical solution according to *2013 Food Code 4-703.11*
- Step 4.** Air-dry