

# Food Safety and Sanitation Guidelines Notes

List important safety guidelines for each box in each section.

## Personal Hygiene

*Appropriate Work Attire*

*Personal Health*

*Wash Hands Often*

*Wash Hands*

## Restaurant Safety

*General Hazards*

*Safety Guidelines*

*First Aide*

*Fire Extinguisher*

## Food Safety

*Foodborne Illness*

*Causes of Food Poisoning*

*Least Wanted Foodborne Pathogens*

*Who's at Risk?*