

# Safety and Sanitation Guidelines Notes

List important safety guidelines for each box in each section.

## Workplace Safety

<b>OSH Act</b>	<b>Commercial Kitchen Hazards</b>	<b>Safety Guidelines</b>	<b>Cleaning and Sanitizing</b>	<b>Chemical and Hazardous Material</b>	<b>First Aid and CPR</b>	<b>Fire Exintguisher</b>	<b>Remember the acronym PASS</b>

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## Food Safety

Foodborne Illness	Causes of Food Poisoning	Least Wanted Foodborne Pathogens	Long Term Effects	Who's At Risk?

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## Professional Attire and Personal Hygiene

Appropriate Work Attire	Personal Health	Wash Hands Often	Wash Hands	How to Wash Your Hands