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INSTRUCTIONS: 1. Train Foodservice Employees On Using The Procedures In This SOP. Jul 1th, 2024 Food Safety & Sanitation 101 - Maine.gov Food Safety & Sanitation 101 Child Nutrition Program School Year 2018-2019. Certified Food Protection Manager • Schools Must Employ Or Engage A Certified Food Protection Manager (CFPM) • Within 60 Days Of A New Eating Establishment ... **PowerPoint** Presentation Author: Stephanie.L.Cummings Apr 3th, 2024 PRINCIPLES OF FOOD SANITATION, SAFETY & HYGIENE PRINCIPLES OF FOOD SANITATION, SAFETY & HYGIENE A Lecture Compilation Compiled By: Ana Marie M. Somoray, RND . 2 Introduction: Food Sanitation Is More Than Just Cleanliness. It Included All Practices Involved In Protecting Food From Risk Of Contamination, Harmful Bacteria, Poisons And Foreign May 3th, 2024. Food Safety Vs. Sanitation 1.01Y Food Sanitation Vs. Food Safety Kitchen And Serving Utensils • Both Kitchen And Serving Utensils Must Be: Easy To Clean Made From Food Grade Metal Nonporous 13 . 1.01Y Food Sanitation Vs. Food Safety Food Preparation Areas Food Preparation Areas Have The ... Feb 3th, 2024

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