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Must Use A Hair Store Dry Foods In Clean, Dry, Ventilated Areas Protected From Apr 7th, 2024 Sanitation & Food Safety Standard Operating Procedure Manual HACCP-Based Standard Operating Procedures (Return To Table Of Contents) 4 1A: Personal Hygiene PURPOSE: To Prevent Contamination Of Food By Foodservice Employees. SCOPE: This Procedure Applies To Foodservice Employees Who Handle, Prepare, Or Serve Food. KEY WORDS: Personal Hygiene, Cross-Contamination, Contamination INSTRUCTIONS: 1. Train Foodservice Employees On Using The Procedures In This SOP. Apr 7th, 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 14th, 2024.

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