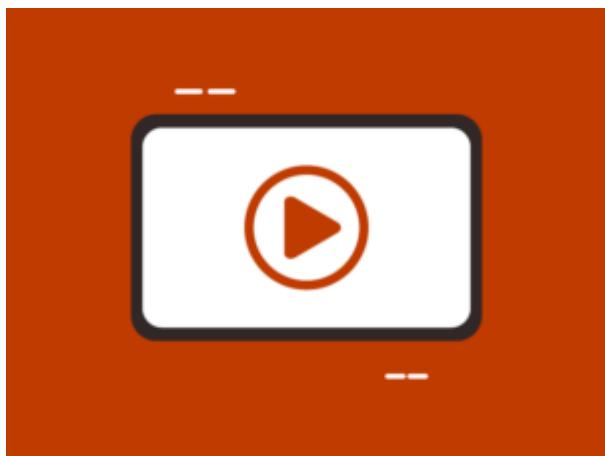


Sanitation & Hygiene For Food Service Employees



Employees working in food or beverage services must have training in sanitation, bacteria growth, temperature controls, personal hygiene, food handling, and insect/rodent control. Video outlines steps employees can take to comply with laws and regulations and maintain a safe & healthful work environment.