Did you know there are very specific causes of foodborne illness?

**Biological Hazards:** bacteria, viruses and parasites in food that make people sick.
There are other types of hazards that can contaminate food...

Physical Hazards
- Wood
- Stone
- Hair
- Fingernails
- Glass
- Toothpicks
- Metal
- Bandages
- Staples

Chemical Hazards

Remember to keep chemicals and other hazards away from food!
How do I clean and sanitize?

Manually in a three compartment sink...

**Step 1.** Wash in hot water with cleaner to remove soil

**Step 2.** Rinse in clean water

**Step 3.** Sanitize with hot water or a chemical solution according to 2013 *Food Code 4-703.11*

**Step 4.** Air-dry