

Food Safe Study Guide

~~Food Safety: A Guide for Ontario's Food Handlers~~

~~FoodSafe Manitoba Study Guide | FoodSafe Manitoba~~

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~~Food Safety Study Guide - Culinary Cultivations~~

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PROVIDING SAFE FOOD How to Prevent Foodborne Illness. 1) Recognize importance of food safety. 2) Understanding how food becomes unsafe. 3) Identifying TCS (time/temperature controlled for safety) 4) Recognizing risk factors for foodborne illness. 5) Prevention measures for keeping food safe

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Study materials: We recommend that each student should take some time to review following study materials prior to the training or exam. Food Safety Manager Study guide (PDF file):

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