

**FOLLOW WORKPLACE HYGIENE PROCEDURES
(SITXOHS002A)**

Danieille Mccranie

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- Version details - Trove

Unit descriptor. This unit describes the performance outcomes, skills and knowledge required to apply good hygiene practices within a range of service industry.

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Use hygienic practices for food safety - SITXFSA - MySkills
Version Training and Education Support. Industry Skills Unit. Meadowbank. Product Code: SITXOHS. Follow workplace hygiene procedures.

SITXOHSA Follow workplace hygiene procedures

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Log in Registration. Why upsurge in food poisoning 4.

Preventionandmanagementofagastroenteritisoutbreakinacampfacility.

All food preparation surfaces and work areas, and food service equipment and utensils are sanitised using either hot water or appropriate, food safe, sanitising chemical. Sitting in a room with others means that you have to learn at their pace.

The team also provides great motivation and enthusiasm. The HACCP concept is a step – by – step approach to the identification and assessment of hazards and risks associated with the manufacture and distribution of products.