

Name: _____ Date: _____

Food Safety Culture

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| 1. Wearing these outside the facility or in Break Rooms is not permitted. | A. Metal Detectable Bandages |
| 2. Wearing these in production or warehouse areas is not permitted. | B. Jeans |
| 3. People wearing this color of uniform should never touch product or equipment in raw processing areas. | C. White |
| 4. Containers of this color are used to hold food waste only. | D. Open Toed Shoes |
| 5. In addition to blue, containers of this color can also be used to hold rework and non-allergen ingredients. | E. Orange |
| 6. This color of glove can only be used for handling raw or pre-bake product. | F. Yellow |
| 7. These may be worn inside the facility, but only if they do not have stones or decorations glued on, or have holes or loose threads. | G. Shirts with buttons |
| 8. These can only be worn inside the facility if they are completely covered by a smock. | H. Smocks |
| 9. Containers of this color are used to hold ingredient with food allergens. | I. Dark Blue |
| 10. These are required if you have a cut or sore on exposed skin and are in a production area. | J. Red |