

7. What are the four best practices when it comes to personal hygiene?
 - 1.
 - 2.
 - 3.
 - 4.

8. How far from the walls and floors should stored foods be?

9. What is the longest that all opened, perishable or Ready-To-Eat foods be kept?

10. Is wiping down surfaces with sanitizer enough to “clean” a surface to prevent cross-contamination?