

Trainer: There are lots of ways that a facility such as ours can become contaminated, and two of the biggest ways is through the poor personal hygiene of our workers and the poor food hygiene of our facility. If they manage our cooling facilities, they learn about the proper and improper time to store our products, which prevents germs from growing. These include using insecticide to kill bugs that contaminate our products and using temperature control throughout our facility to keep our products cold enough that bacteria cannot grow on our products. Workers in your position, however, will just be subject to regular inspection of work stations to ensure that germs are not at too high of a level. Trainer: There are specific hygiene practices that each employee can do at work to promote a healthy work environment. Trainer: Protecting our facility from germs carried by each employee is another big way we can reduce contamination. Trainer: By sanitizing your hands, germs will not be able to spread to other stations here at work. The design of our facilities tries to isolate each work station so that germs are kept from spreading as best as possible. Trainee: So I'll wash my hands after handling any tools, but what other ways is our facility designed to minimize germs?