

Safe Food Handling, Hygiene, and Sanitation Practices in Child Care

A Series of Fact Sheets Targeting Food Safety Professionals

Presented in an easy-to-read format, these fact sheets provide detailed instructions on the following topics:

- *Changing Diapers*
- *When to Exclude Children and Care Providers*
- *Hand-hygiene*
- *Managing an Outbreak*
- *Sanitation Practices*
- *Cleaning up Vomit and Feces*
- *Food Handling*

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