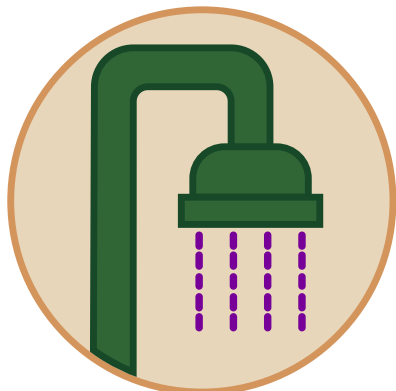
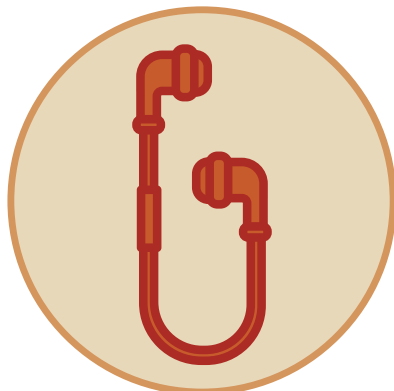


Capacitação básica em segurança dos alimentos para novos funcionários **Fazenda**



1 Higiene pessoal



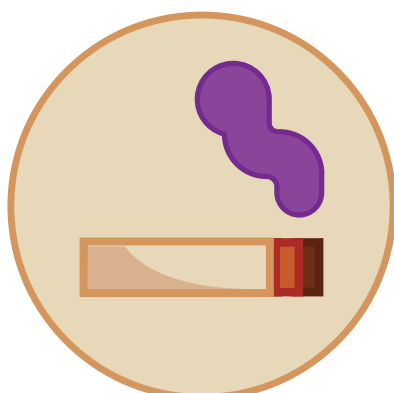
2 Vestimenta adequada
e objetos pessoais



3 Joias



4 Prendedores
para cabelo



5 Comer, beber
e fumar



6 Uso de banheiros
e latrinas



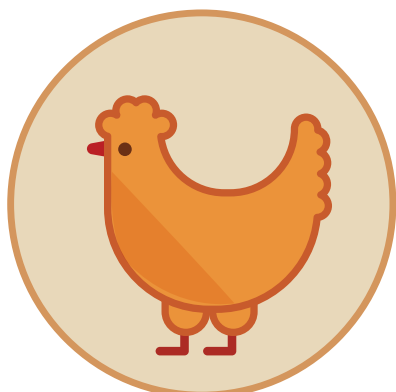
7 Lavagem de mãos



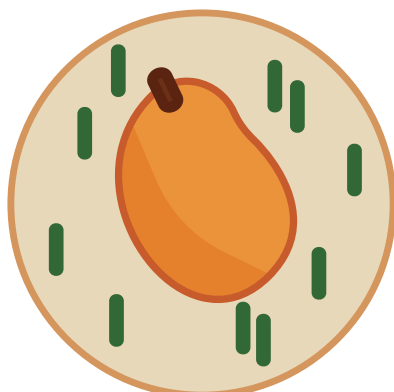
8 Estado de saúde



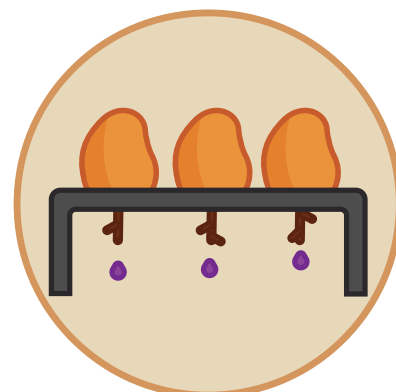
9 Feridas e sangue
nas mangas



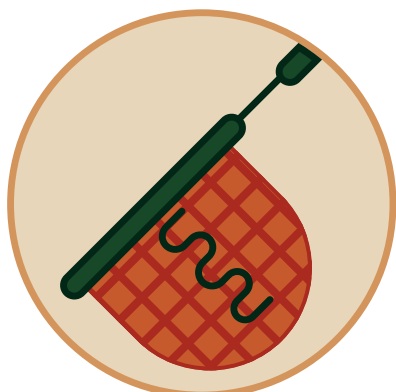
10 Entrada
de animais



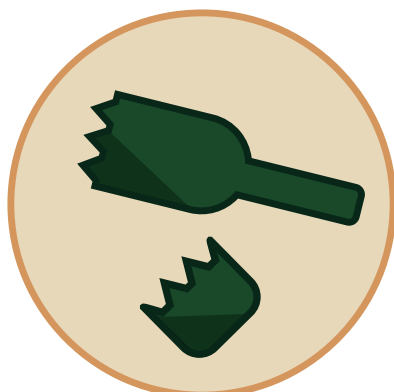
11 Manga
no chão



12 Remoção
de látex



13 Limpeza e
desinfecção



14 Matéria e objetos
estranhos



15 Visitantes