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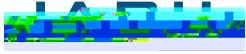
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**3.16 Emergency Response**


**3.17 Communication & Training**

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**43 Food Service Employee:**

**5 Associated Documents**

**5.1 Reference Documents**

**5.2 Supporting Documents**


**6 Definitions/ Terminology**

**Acute:**  
**Allergens:**

**Artificial Nails:**

**Comminuted:**

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**Contaminated:**

**Critical Control Point (CCP):**

**Critical Limit (CL):**

**Dianhea  
Easily Cleanable**

**Equipment**

**E coli 0157:H7**

**Fingemail Polish**

**Food Contact Surface**

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