**Chapter 3 Study Session**

1. How can food handlers avoid behaviors that can contaminate food?
2. How should staff wash and care for their hands?
3. What is the correct way to dress for work and handle work clothes?
4. Where can staff eat, drink, smoke, and chew gum or tobacco to minimize contamination?
5. What is the best way to prevent staff who may be carrying pathogens from working with or around food, or from working in the operation?