## **Eight Key Sanitation Conditions & Practices**

- 1. Safe Water
- 2. Food Contact Surfaces
- 3. Prevent Cross-Contamination
- 4. Maintain Hand washing & Toilet Facilities
- 5. Protect Food from Adulterants
- 6. Proper labeling, storage & use of toxic compounds
- 7. Employee Health Conditions
- 8. Exclusion of pests