**WCMA Video Onboarding Series Follow-Up**

*Episode 3: Food Safety and Personal Safety*

Welcome to your new career in dairy processing! After viewing this installment of WCMA’s video onboarding series, please respond to the questions below and share your answers with your supervisor for discussion. Thank you.

* Which of the following is a GMP (Good Manufacturing Practice)?
  1. Staying home when you are sick
  2. Wearing a beard net
  3. Not wearing jewelry in the processing area
  4. Keeping your lunch in the breakroom and out of the processing area
  5. All of the above
* What is the recommended minimum length of time to thoroughly wash your hands?
  1. 10 seconds
  2. 20 seconds
  3. 1 minute
  4. 2 minutes
* Why might a lab technician swab the handle of a door in your processing plant?
  1. To wipe off fingerprints
  2. To determine how clean the work environment is
  3. To gauge the pH of the metal handle
* What other questions do you have for your supervisor?

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