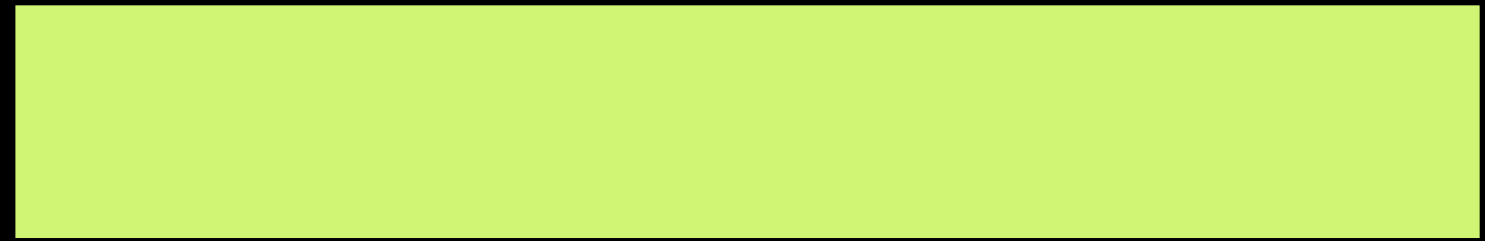
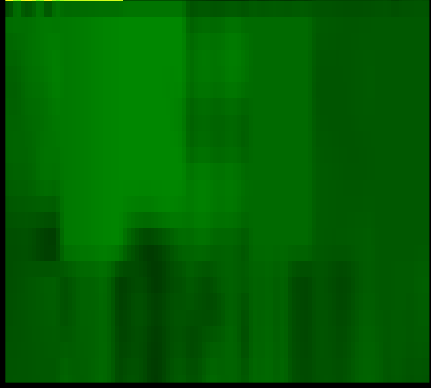
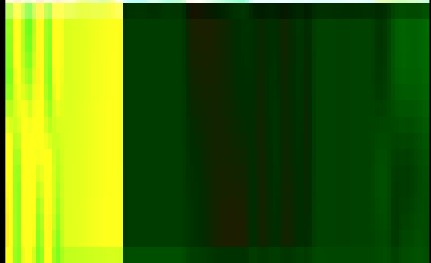
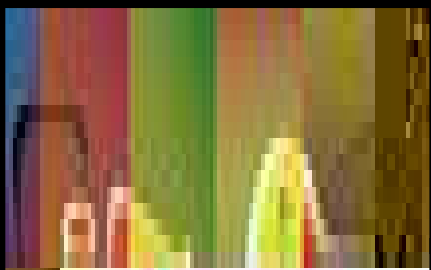
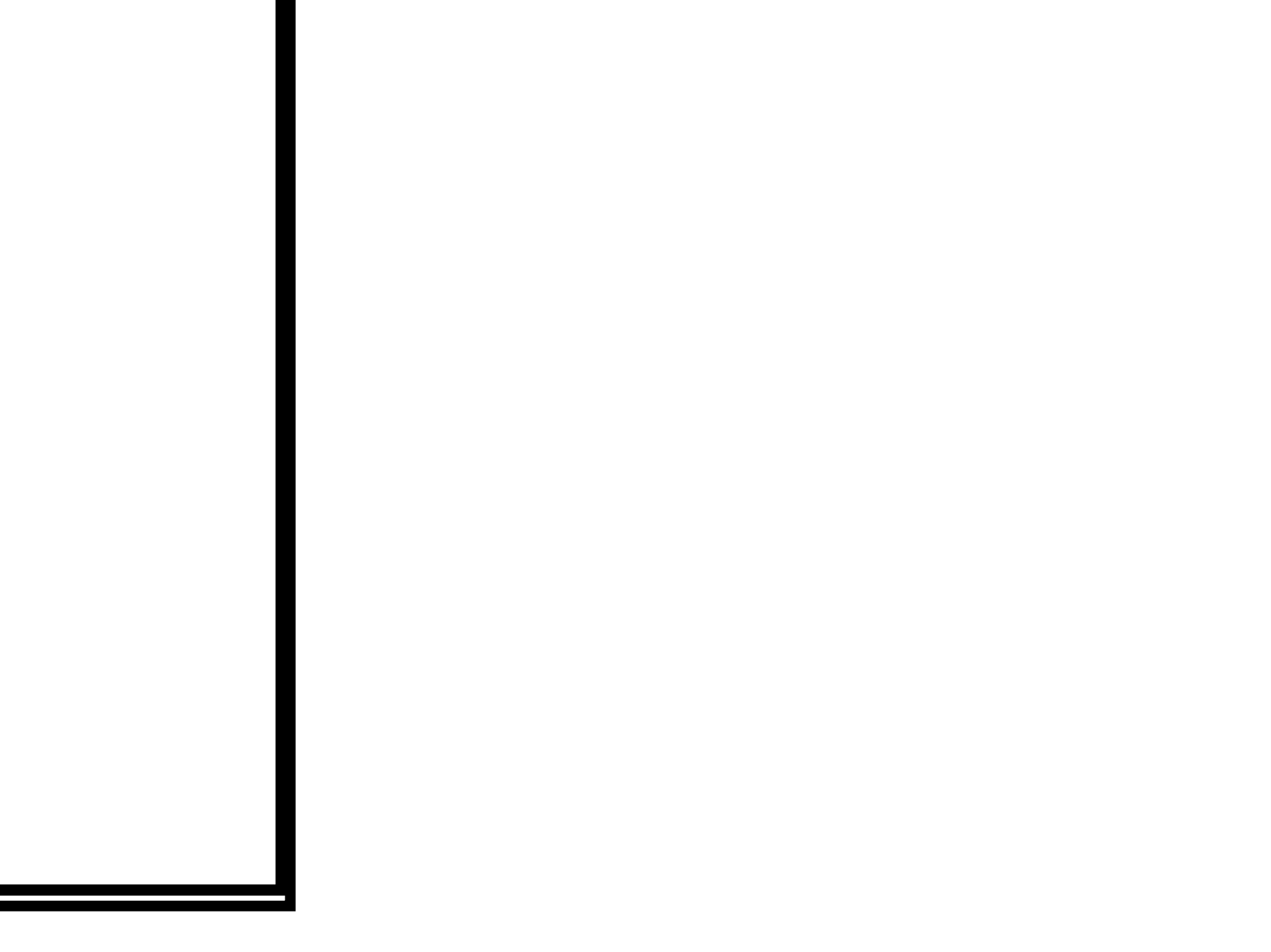


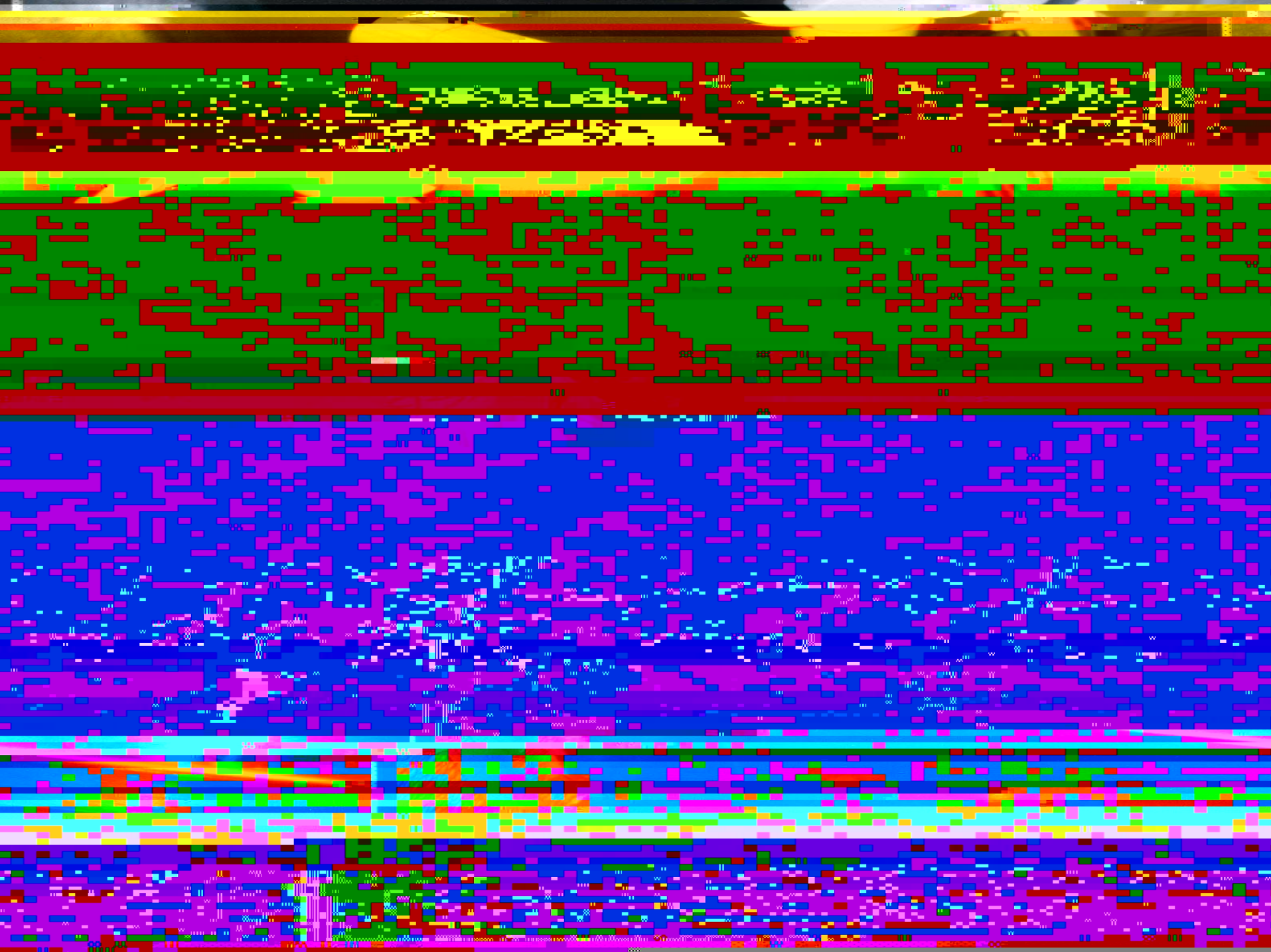
Written HazCom Program

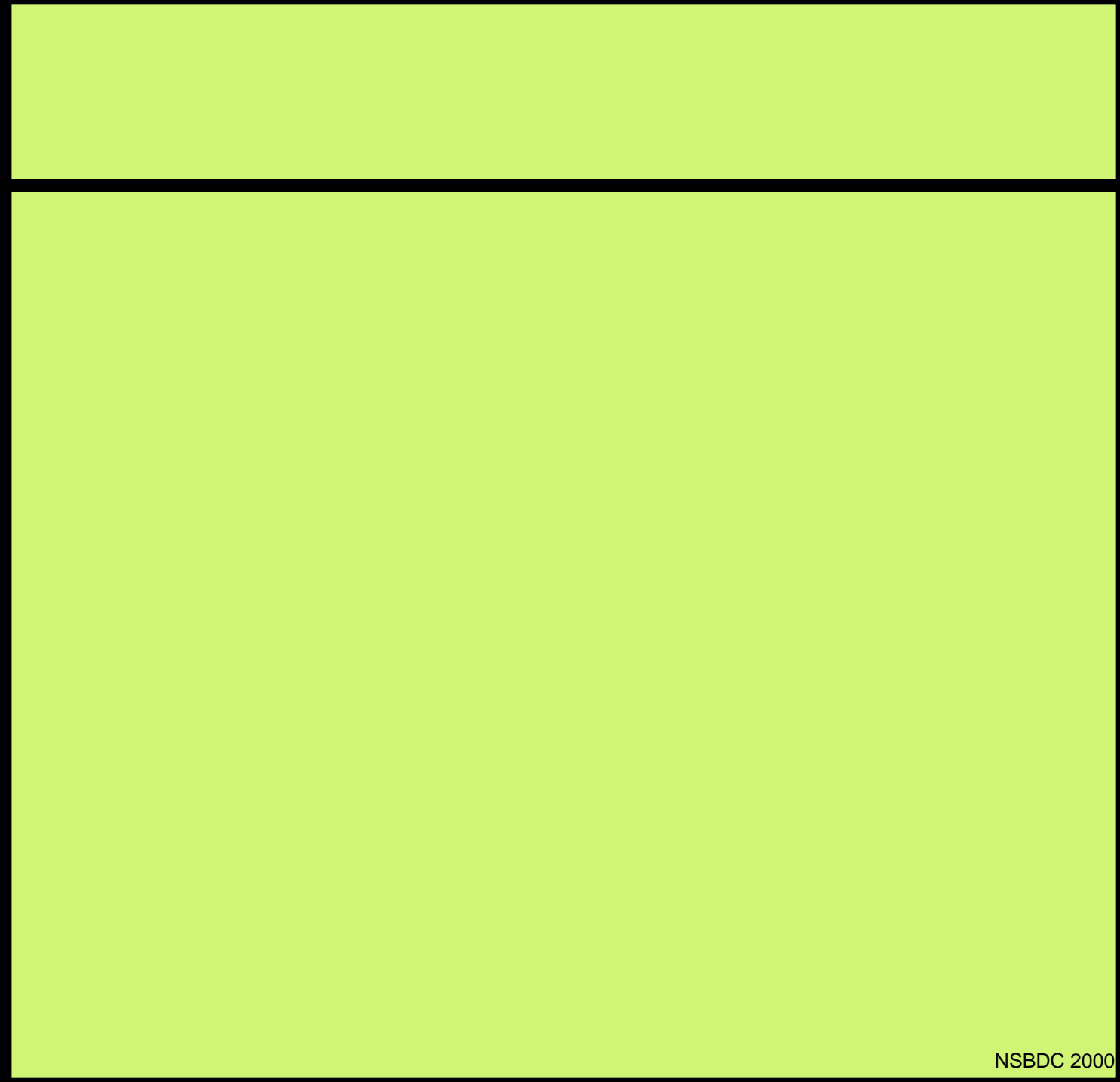
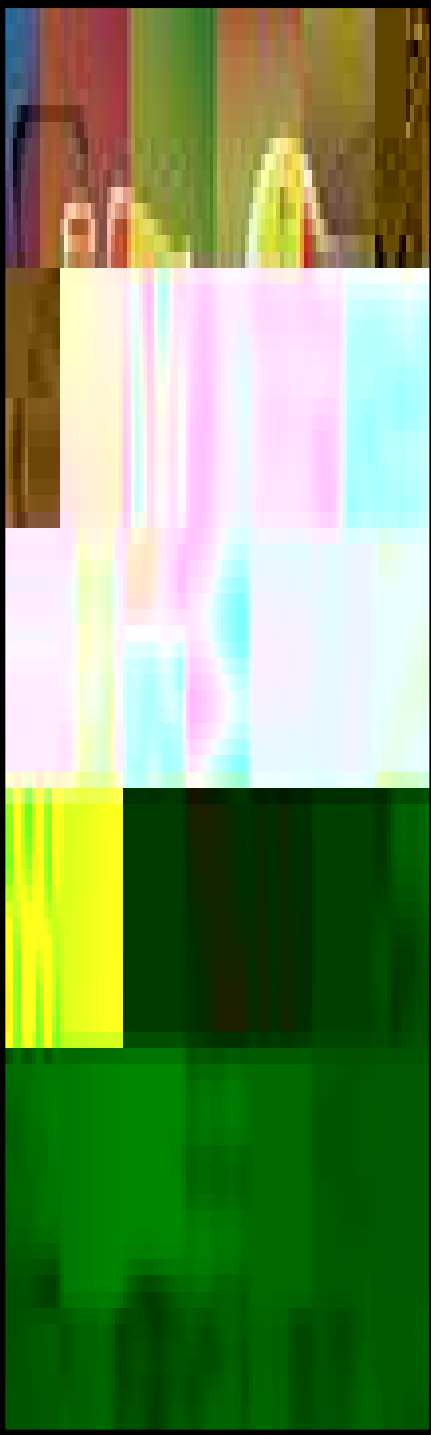
You must develop, implement, and maintain a written hazard communication program which describes how your restaurant will meet the requirements for:

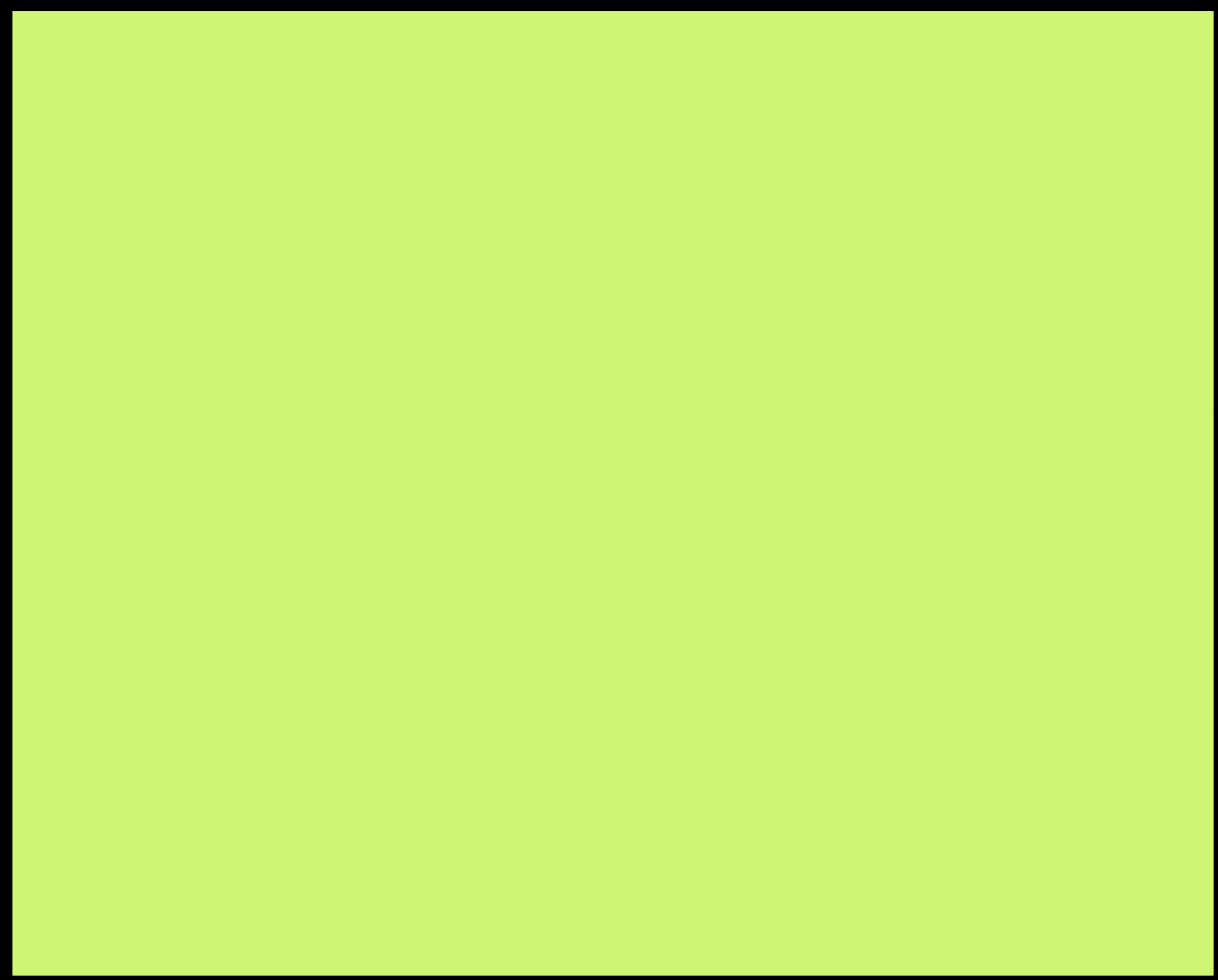
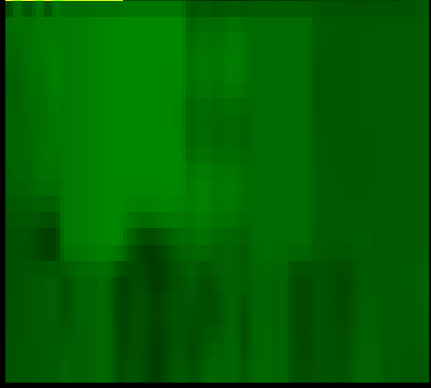
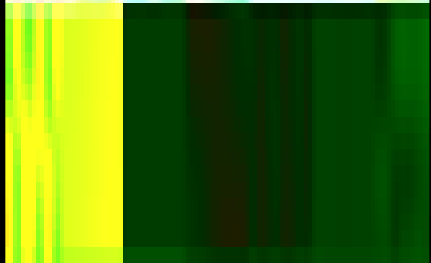
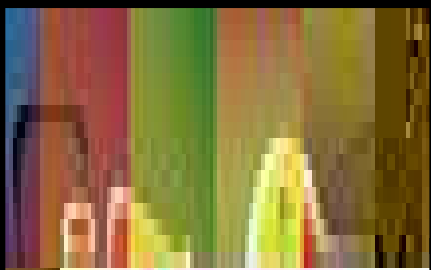
- Labels and other forms of warning
- Material Safety Data Sheets
-





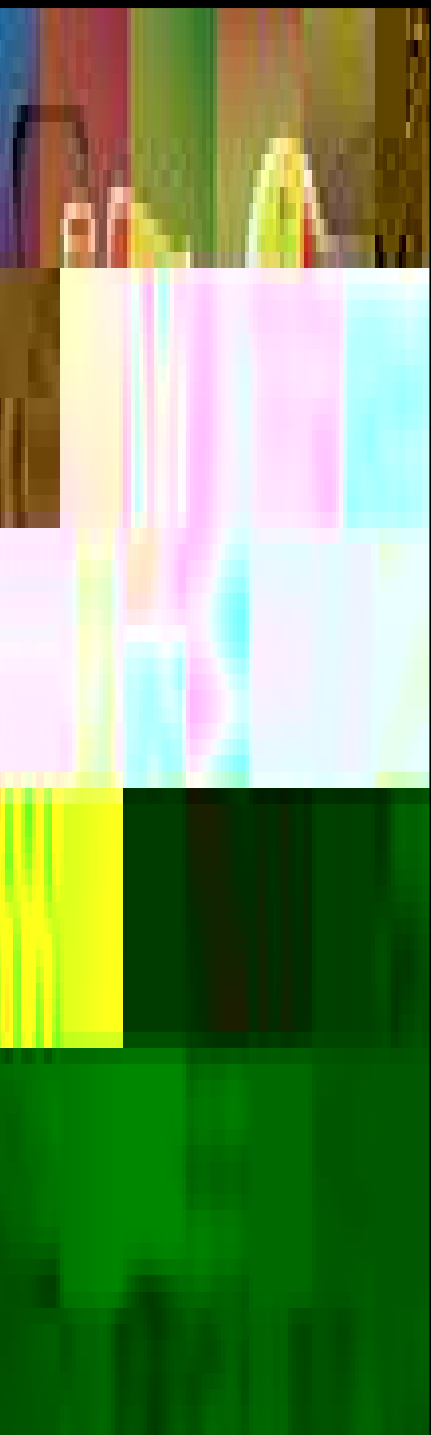








Material Safety Data Sheet

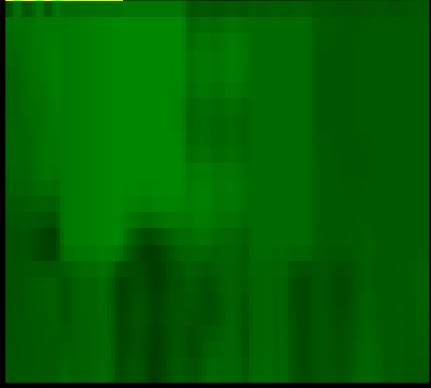
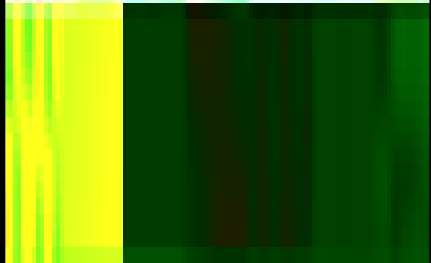
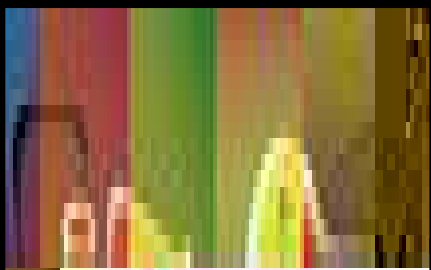


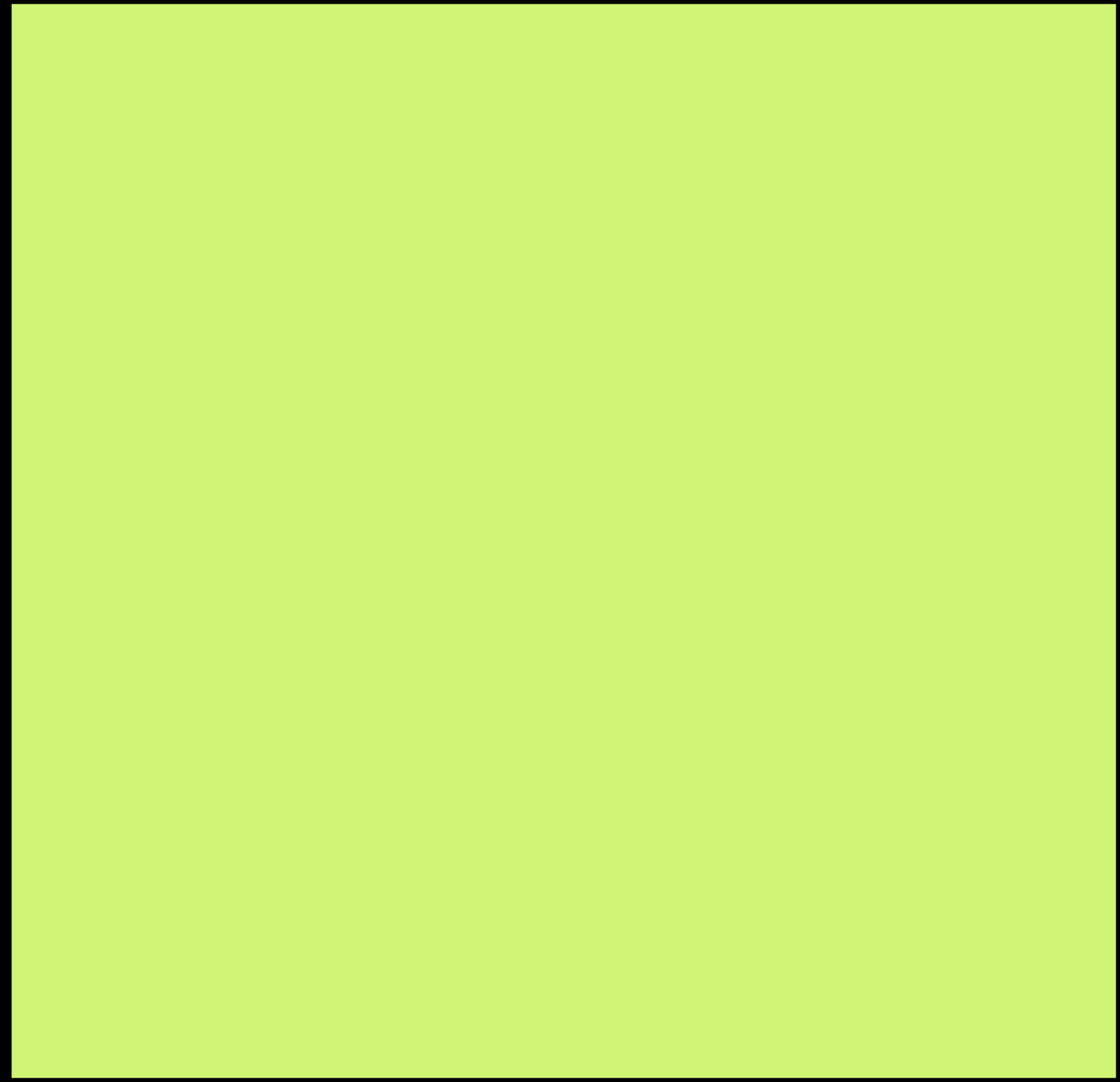
10. Emergency and first aid procedures

11. The date of preparation of the MSDS

12. Emergency Contact Information

- Name
- Address
- Telephone Number





Training

Employees training shall include:

Training/Information

