Changes that have been made to the latest version of the aforementioned publication include:

**Page 3**

Cross-contamination is the transfer of bacteria from raw foods to ready-to-eat foods, either directly or indirectly.

This has been updated to:

Cross-contamination is the transfer of bacteria from a contaminated source (often raw food) to ready-to-eat foods.

**Page 17**

Question 19 reads:

Why should we have food safety management records?
   (a) To comply with the law
   (b) To reduce mistakes
   (c) To keep the manager busy

This question has been replaced with:

It is critical for food handlers to wash their hands after:
   (a) Using the toilet
   (b) Combing their hair
   (c) Touching their face