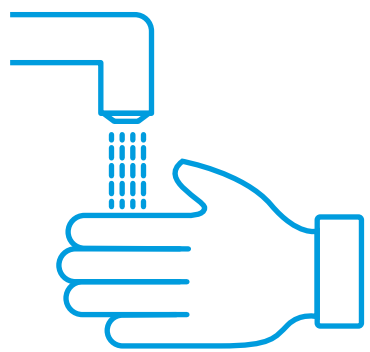




STEPS TO FOOD SAFETY

1

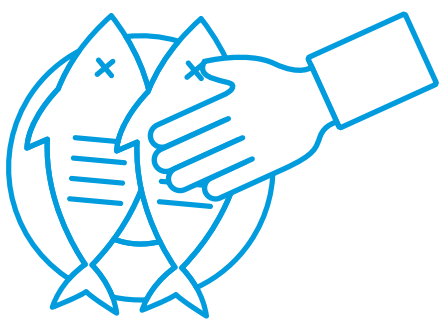
BE CLEAN
BE HEALTHY



WASH HANDS WHEN
NECESSARY



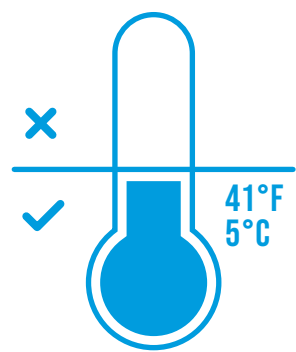
DO NOT WORK WITH FOOD
IF YOU ARE ILL



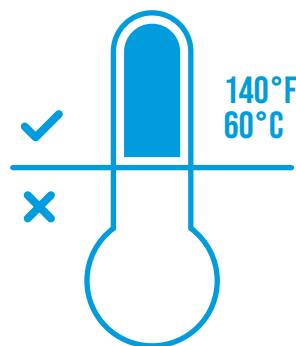
NEVER TOUCH READY-TO-EAT
FOOD WITH BARE HANDS

2

KEEP IT COOL
KEEP IT HOT



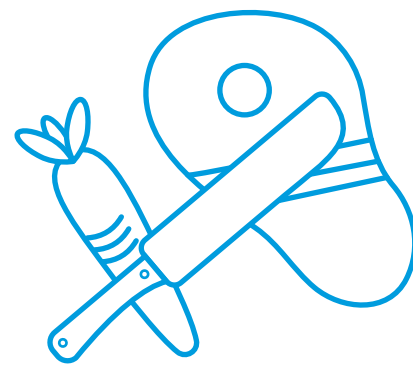
KEEP COLD FOODS AT
41°F/5°C OR BELOW



KEEP HOT FOODS AT
140°F/60°C OR ABOVE

3

DON'T CROSS
CONTAMINATE

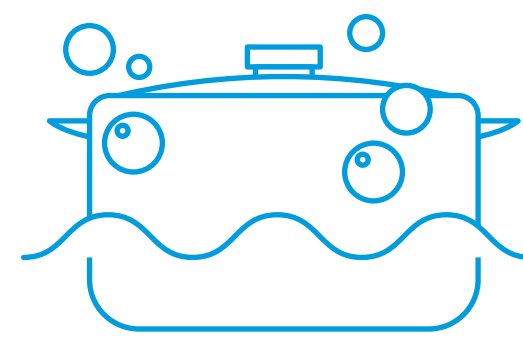


DON'T STORE RAW FOODS
OVER COOKED OR
READY-TO-EAT FOODS

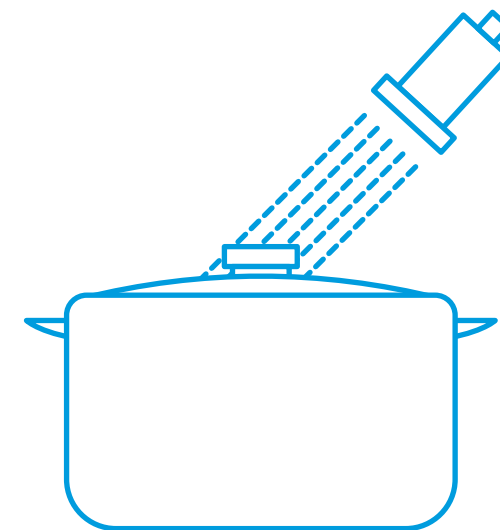
NEVER PREPARE
READY-TO-EAT FOODS ON
THE SAME SURFACE OR
WITH THE SAME
UTENSILS USED TO
PREPARE RAW ANIMAL
PROTEINS

4

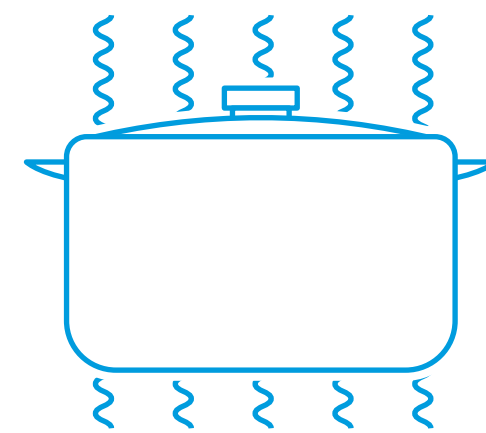
WASH, RINSE
& SANITISE



WASH



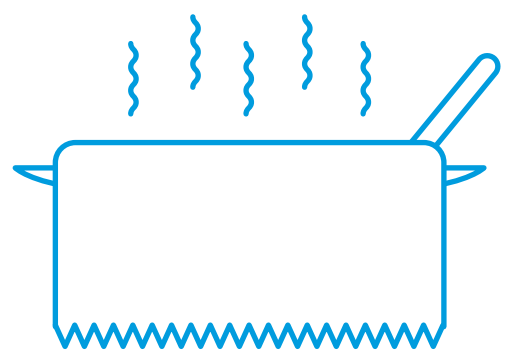
RINSE



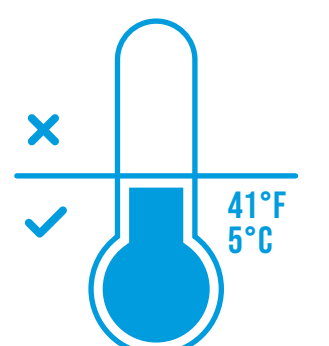
SANITISE

5

COOK IT
& CHILL IT



COOK FOOD UNTIL IT
REACHES A PROPER
INTERNAL TEMPERATURE



RAPIDLY COOL FOODS TO
41°F/5°C OR BELOW