

FIVE KEYS FOR FOOD SAFETY



CHOOSE

Purchase food and its ingredients from reliable and approved sources.

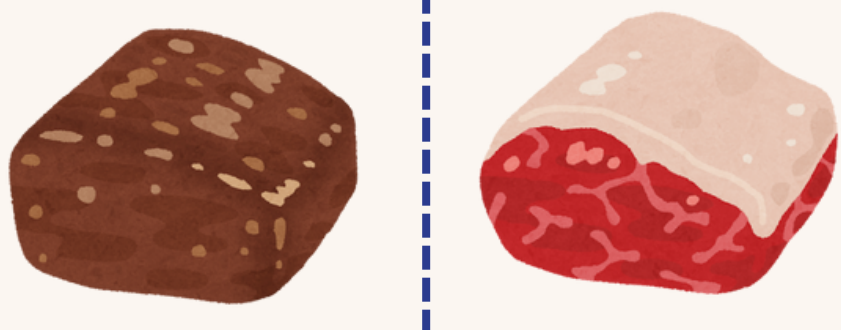
1



CLEAN

Clean hands, utensils and food preparation areas before handling

2



SEPARATE

Separate raw and cooked food

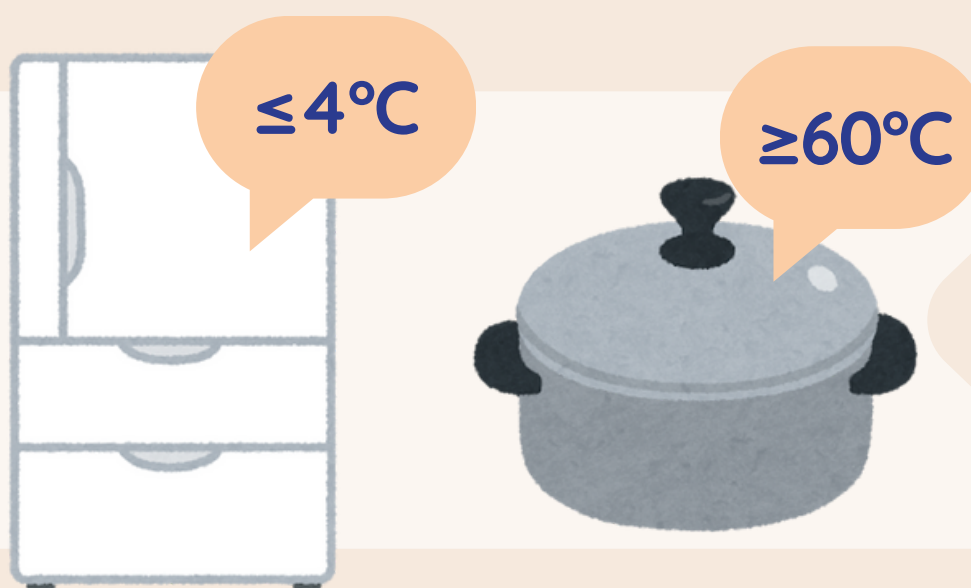
3



COOK

Cook food thoroughly
(core temperature of food reaches
75 °C or above)

4



SAFE TEMPERATURE

Keep cold food at 4°C or below and hot
food at 60°C or above if not consumed
at once

5

