



PROPER HYGIENE IN THE KITCHEN

A hygienic kitchen should conform to the following rules:



01

ALWAYS WASH YOUR HANDS BEFORE HANDLING FOOD.

Cross contamination and food poisoning can occur if rule is disobeyed.



02

USE SEPARATE CHOPPING BOARDS WHEN PREPARING FOODS THAT COULD GET CROSS CONTAMINATED.

Cross contamination and food poisoning can occur if rule is disobeyed.



03

STORE FOOD AT THE CORRECT TEMPERATURE

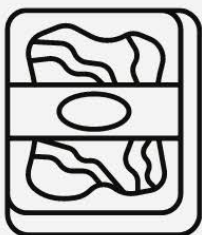
Food could be spoilt and not suitable for human consumption if rule is disobeyed.



04

CHECK THE SEAL BY DATE ON EVERY FOOD YOU USE

Food could be spoilt and not suitable for human consumption if rule is disobeyed.



05

STORE RAW MEAT AWAY FROM COOKED MEAT ON THE BOTTOM SHELF OF THE FRIDGE.

Juices may drip and cause cross contamination if rule is disobeyed.