

Safety Food Practices



Keys to cleaning practice

- Wash hands with warm water and soap before handling food.
- Wash hands after using the restroom.
- Wash and sanitize all surfaces and equipment used for food preparations.
- Protect kitchen areas and food from insects, pests, and other animals.
- Keep chemicals (including those used for cleaning) away from food.
- Use clean gloves where required or necessary.
- Make sure that your kitchen, equipment, and surfaces that come into contact with food are kept clean.
- Marinate Meat and Poultry in a covered dish in a refrigerator.

Consequences

- Food poisoning
- Vomiting and Diarrhoea
- Chemical contamination can lead to a cute poisoning
- 400,000 deaths every year caused by food poisoning

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