

5 KEYS IN FOOD SAFETY

1

**BE CLEAN
BE HEALTHY**



- Wash Hand
When necessary.



- Do not work with
food if you are ill.

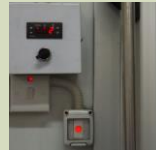


-Never touch processed
/ ready-to-eat food
with the hands.

2

**KEEP IT COOL
KEEP IT HOT**

- Keep refrigerated
food products at 4°C
or below.



- Keep hot foods at
60°C or above.

3

**DON'T CROSS
CONTAMINATE**

- Don't store unpacked
raw materials with
unpacked processed
food products.

- Never prepare
different type.
of raw materials in
the same surface

4

**WASH, RINSE
SANITIZE**



- Wash.

-Rinse.

-Sanitize: Properly
wash, rinse and
sanitize utensils
and equipment.

5

**PROCESS IT
CHILL IT**

- Process food according
with the processing
conditions defined in
order to assure that
proper temperature is
achieved.

- Rapidly cool
food products
from 60°C to
10°C.