

# 5 STEPS TO SAFER FOOD

## 1 Receiving

Check for:

- Date of expiry
- Damaged packaging
- Cross contamination



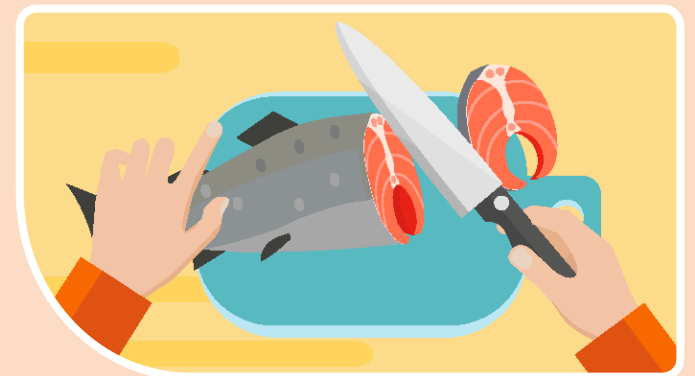
## 2 Storing

- Store cooked food above raw food
- Cover both raw/cooked food
- Cool cooked food before refrigerating



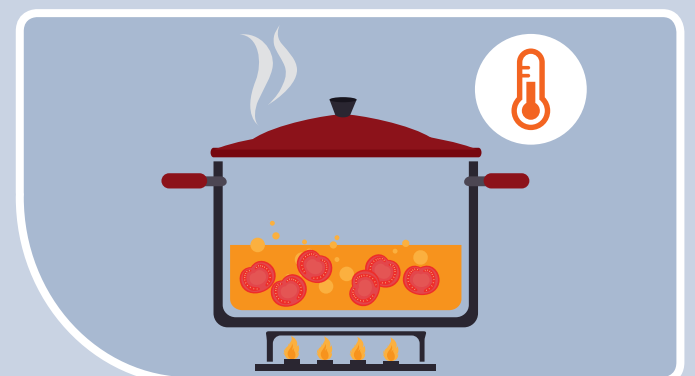
## 3 Preparing

- Use separate chopping board for raw/cooked food
- Once thawed, don't freeze again
- Cook within 2 hours



## 4 Cooking

- Cook at min. required temperature for 15 secs
- Don't combine freshly prepared food with held food
- Use food covers for ready-to-eat food



## 5 Leftovers

- Throw away touched leftovers
- Untouched leftovers can only be reheated once
- Untouched leftovers to be eaten in 12 hours

