FOOD HYGIENE

The four Cs of food safety

Four habits that help keep food safe to eat in any kitchen.



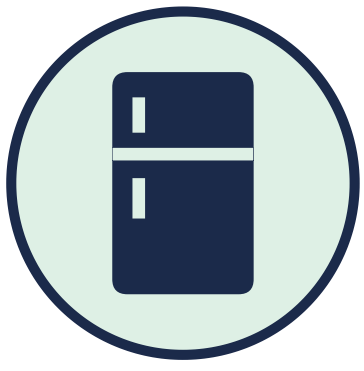
Cleaning

Wash your hands, work surfaces and equipment often.



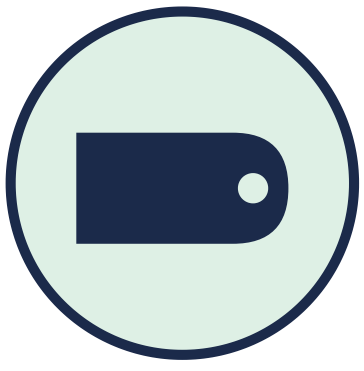
Cooking

Cook food until it is steaming hot all the way through.



Chilling

Keep cold food in the fridge until it is needed.



Cross-contamination

Keep raw food away from ready-to-eat food.

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