

BAD PRACTICES AND HABITS

To avoid microbial contamination, avoid unhealthy practices and habits at the point of food preparation and sale



1

AVOID TASTING SOUP/FOOD DIRECTLY FROM COOKING SPOON



2

AVOID TALKING OR SPUTTERING OR BLOWING OF NOSE OVER FOOD WHILST SERVING



3

AVOID BUYING MEAT FROM UNHYGIENIC BUTCHERS



4

AVOID USING BARE HANDS IN SERVING FOOD.



5

AVOID HAVING YOUR HAIR DONE WHILST SERVING FOOD



6

AVOID THE SHARING OF A SINGLE HAND WASHING BOWL