

# HYGIENE OF FOOD PREPARATION AND SAFE POINTS

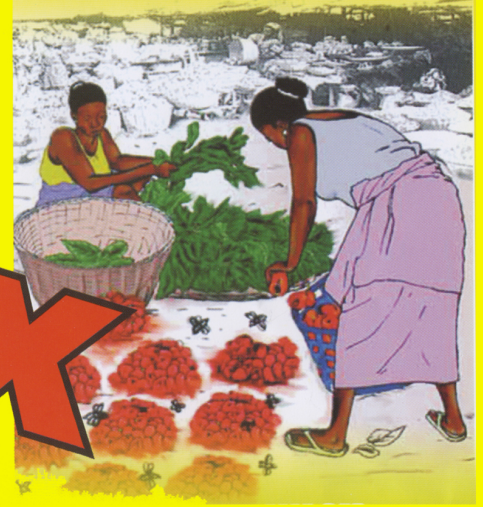
Keep food preparation and sale area clean to avoid contamination of raw material, ingredient and food

**1A**

**BUY RAW MATERIALS DISPLAYED ON RAISED PLATFORM IN CLEAN SURROUNDINGS.**



**1B**



**2**

**SORT AND WASH LEAFY VEGETABLES EG. KONTOMIRE AND LETTUCE BEFORE USE**



**3**

**FOOD ON SALE SHOULD BE COVERED AND DISPLAYED IN A CLEAN ENVIRONMENT**



**4**

**USE APPROPRIATE COOKING UTENSILS E.G. TONGS IN PICKING AND SERVING FOOD**

