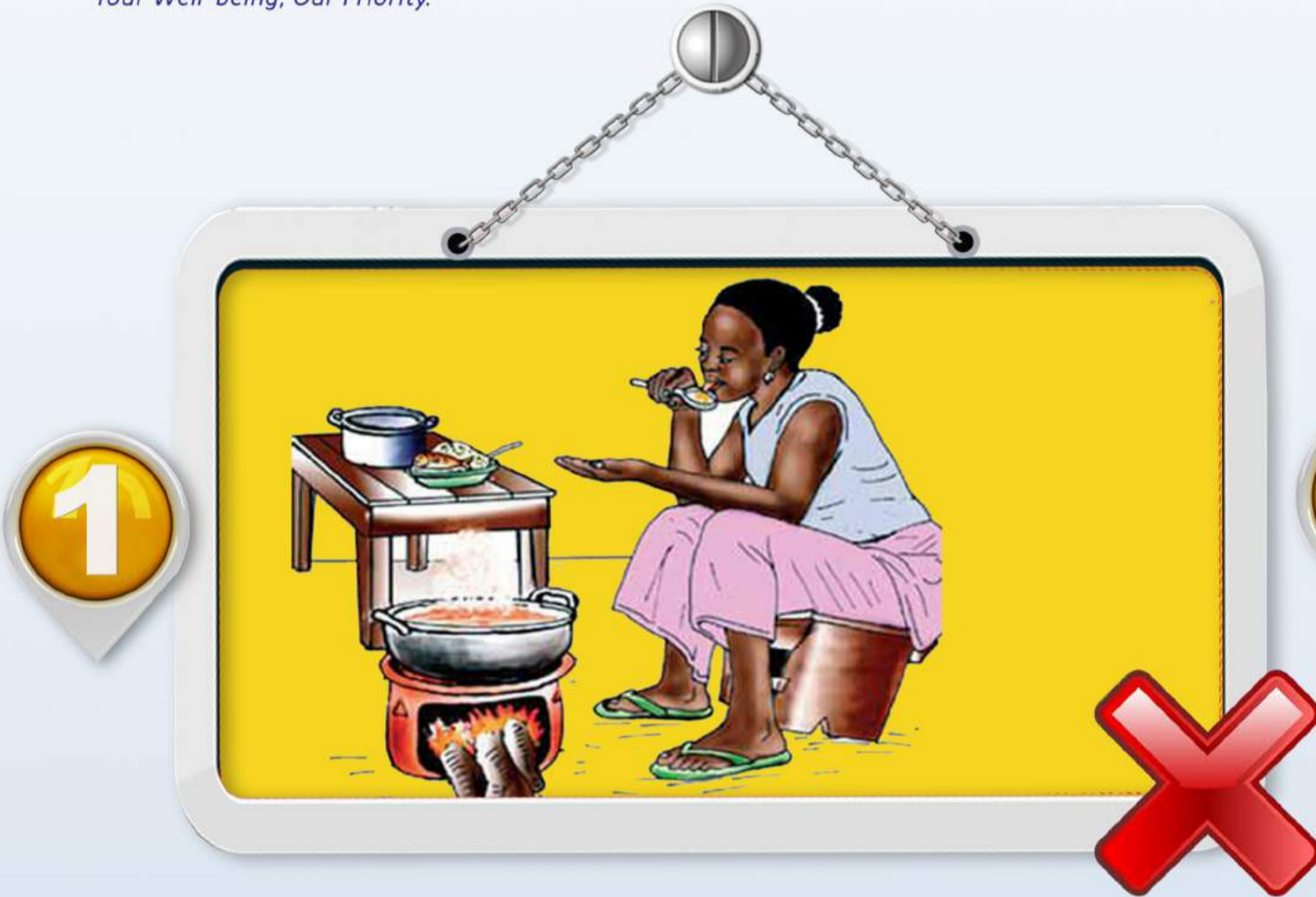


BAD PRACTICES AND HABITS

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



1
AVOID TASTING FOOD DIRECTLY FROM COOKING SPOON



2
AVOID TALKING, SPUTTERING OR BLOWING OF NOSE OVER FOOD WHILST SERVING



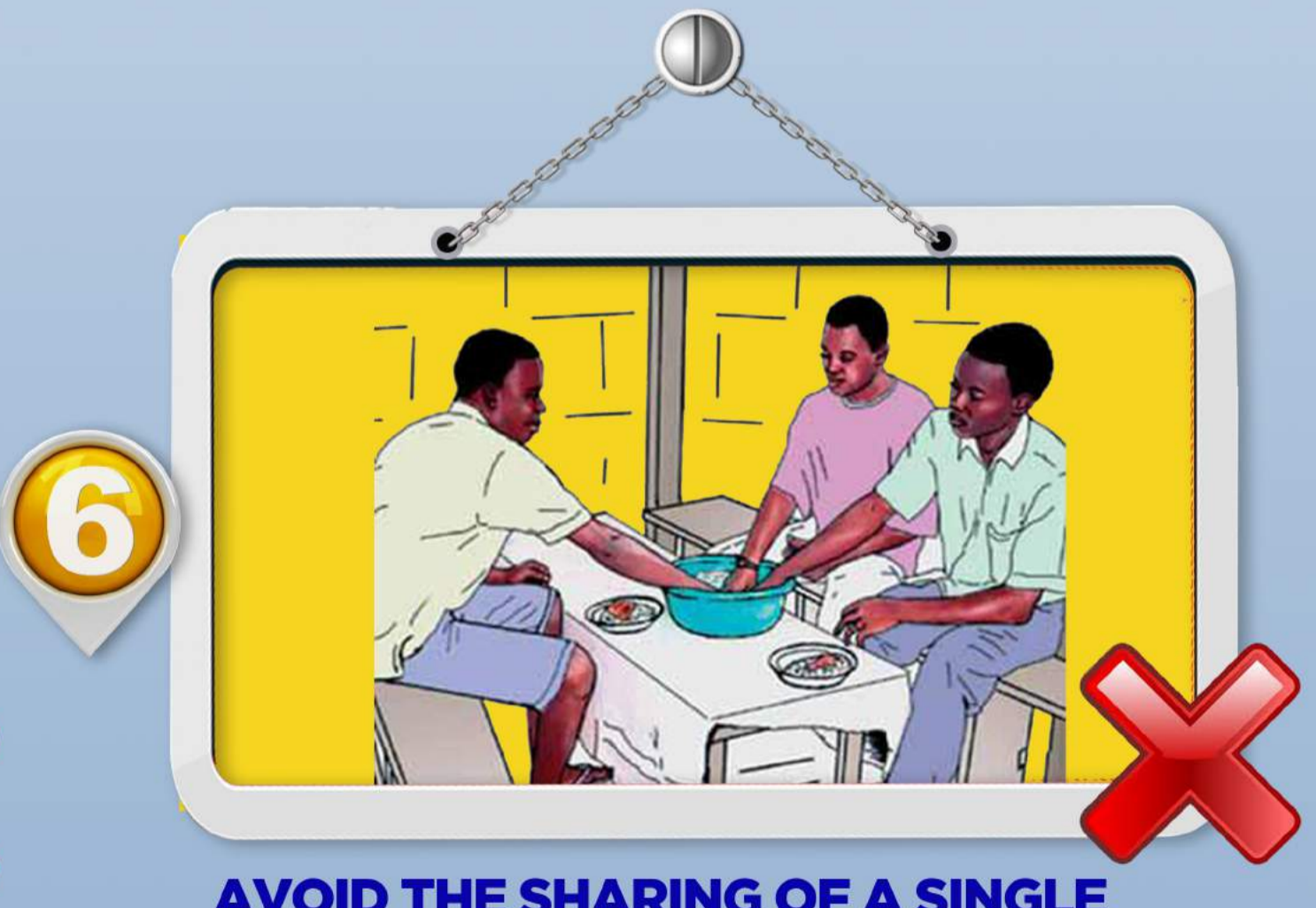
3
AVOID BUYING MEAT FROM UNHYGIENIC BUTCHERS



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