

CONDITIONS TOUCHING FOOD



1 NOT SUFFER COMMUNICABLE DISEASES



REMEMBER!
CONDITIONS TOUCHING FOOD
10 THINGS

2 CLOSE THE WOUND



3 MAINTAIN CLEAN HAIR, NAILS AND CLOTHES



PERSONAL HYGIENE

EFFORTS MADE TO MAINTAIN A PERSON'S CLEANLINESS AND HEALTH, BOTH PHYSICAL AND PSYCHOLOGICAL WELL-BEING

4 WEAR AN APRON AND HEAD COVERING



5 WASHING HAND



6 WEAR GLOVES



7 DO NOT SMOKE



8 DON'T COUGH OR SNEEZE IN FRONT OF FOOD



FOOD HANDLERS

A FOOD HANDLER IS SOMEONE WHO HANDLES FOOD DIRECTLY FROM THE BEGINNING TO THE END OF THE FOOD PROCESSING PROCESS



SAFE FOOD MAKES HAPPY CUSTOMERS



THE IMPORTANCE PERSONAL HYGIENE FOR FOOD HANDLERS



5 STEPS TO FOOD SAFETY



BE CLEAN,
BE HEALTHY

KEEP IT COOL,
KEEP IT HOT



DON'T CROSS-
CONTAMINATE

WASH
RINSE
SANITIZE



COOK IT &
CHILL IT

5 STEPS TO KITCHEN SAFETY



SEPARATE UTENSILS
FOR RAW AND READY-
TO-EAT FOODS

KEEP SHARP
OBJECTS STORED



IMMEDIATELY CLEAN
SPILLS



WEAR PROPER
UNIFORM AND
PROTECTIVE GEARS
ON THE KITCHEN



REGULARLY CLEAN
FOOD CONTACT
SURFACES I

WHY PERSONAL HYGIENE FOOD HANDLERS NEEDED



PLAYS AN IMPORTANT ROLE IN PREVENTING FOOD CONTAMINATION AND PROTECTING CONSUMER HEALTH. FOOD HANDLERS WHO DO NOT ADHERE TO GOOD PERSONAL HYGIENE PRACTICES CAN BE A SOURCE OF TRANSMISSION OF INFECTIOUS DISEASES, SUCH AS BACTERIAL, VIRAL OR PARASITIC INFECTIONS TO FOOD. CONSUMING CONTAMINATED FOOD CAN CAUSE FOOD ILLNESS IN CONSUMERS

“
YOU ARE
WHAT YOU
EAT
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