

Whakamaru Kai

Be Food Safe



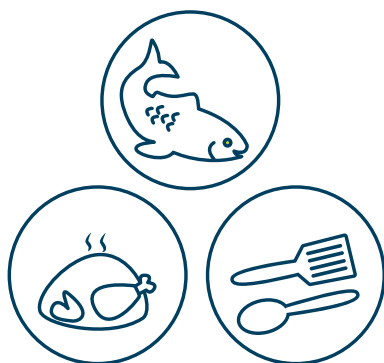
Wash your hands



Train your staff



Don't handle food if sick



Keep separate



Throw out rubbish



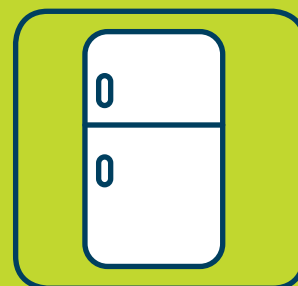
Clean



Cook



Cover



Chill





Horoia Clean

Why

Washing everything that touches food prevents germs spreading.

How

Thoroughly wash and dry your hands before touching food. Clean equipment and surfaces. Rinse fresh fruit and veg before eating.



Tunua Cook

Why

Heating meat and poultry at high temperatures helps kill germs.

How

Cook meat and poultry thoroughly. When re-heating food, make sure it is piping hot all the way through.



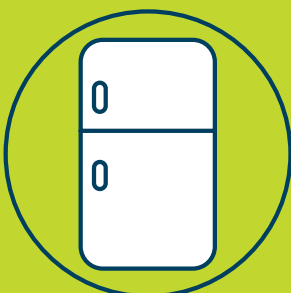
Taupokihia Cover

Why

Covering food prevents germs spreading.

How

Keep raw meat and poultry in clean sealed containers. Separate them from cooked and ready-to-eat foods. Cover all rubbish bins to control pests.



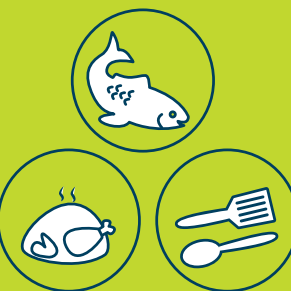
Whakamātaohia Chill

Why

Chilling food at or below 5°C prevents germs growing.

How

Refrigerate food as soon as possible after cooking.



Whakawehewehe Separate

Why

Separate raw and cooked food to prevent transferring germs.

How

Use separate equipment to prepare and store raw and ready-to-eat foods. Always wash anything after it has touched raw poultry and meat.