FIVE KEYS TO SAFER FOOD

KEEP CLEAN

USE SAFE WATER AND RAW MATERIALS

SEPARATE RAW AND COOKED

COOK THOROUGHLY

KEEP FOOD AT SAFE TEMPERATURES

PAHO
Pan American Health Organization

PANAFTOSA
Pan American Center for Foot-and-Mouth Disease and Veterinary Public Health
FIVE KEYS TO SAFER FOOD

KEEP CLEAN
USE SAFE WATER AND RAW MATERIALS

SEPARATE RAW AND COOKED
COOK THOROUGHLY
KEEP FOOD AT SAFE TEMPERATURES

70°C
60°C
5°C
KEEP CLEAN
USE SAFE WATER AND RAW MATERIALS
SEPARATE RAW AND COOKED
KEEP FOOD AT SAFE TEMPERATURES