Food hygiene for business

Read the information:

Good food hygiene is essential for you to sell food that is safe to eat...
Good food hygiene helps you to:

- Obey the law
- Reduce the risk of food poisoning among your customers
- Protect your business's reputation
- Control harmful bacteria, which can cause serious illness

The four main things to remember for good hygiene are the 4 Cs. Give one practical tip for each:

A. Cross - Contamination:

B. Cleaning:

C. Chilling:

D. Cooking:

These will help prevent the most common Food Safety Problems

Every food establishment uses, processes, and sells food in different ways. However, the general issue and key principles of food safety remain the same, mainly personal

hygiene for food professionals, time and temperature control, and cross-contamination prevention.

Look at the picture below and state which principles are being applied:

using the space below the picture