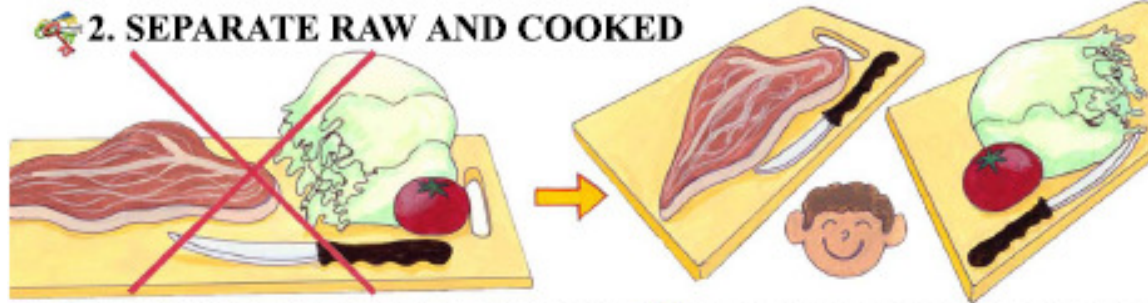


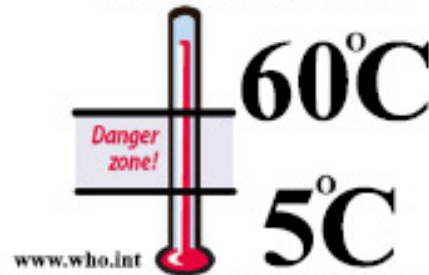
# FIVE KEYS TO SAFER FOOD PREPARATION



## 3. COOK THOROUGHLY



## 4. KEEP FOOD AT SAFE TEMPERATURES



World Health Organization

## 5. USE SAFE WATER AND RAW MATERIALS



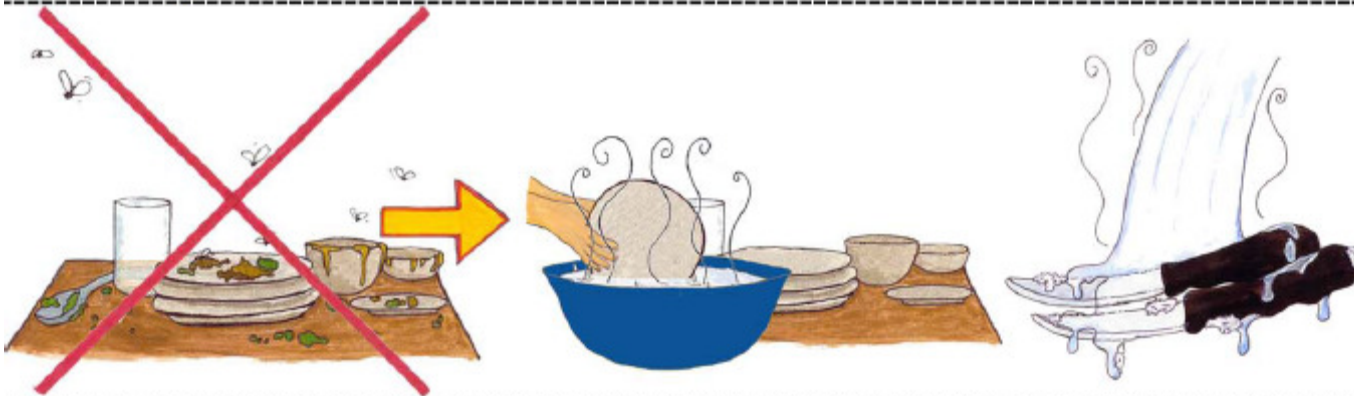
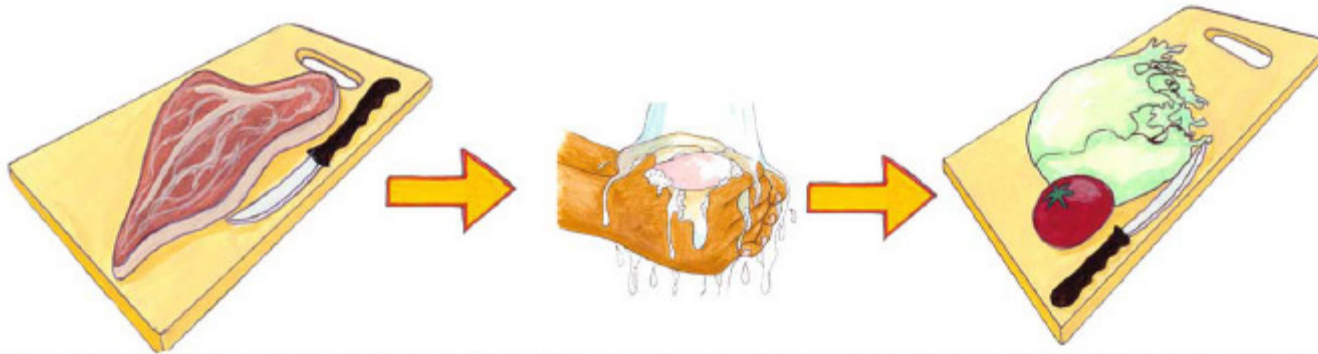
1. Keep clean.
2. Separate raw and cooked foods.
3. Cook food thoroughly.
4. Keep food at safe temperatures.
5. Use safe water and raw materials.

Source of illustrations:  
Health Education Program for Developing Nations.  
Available from: <http://www.hepfdc.info/>

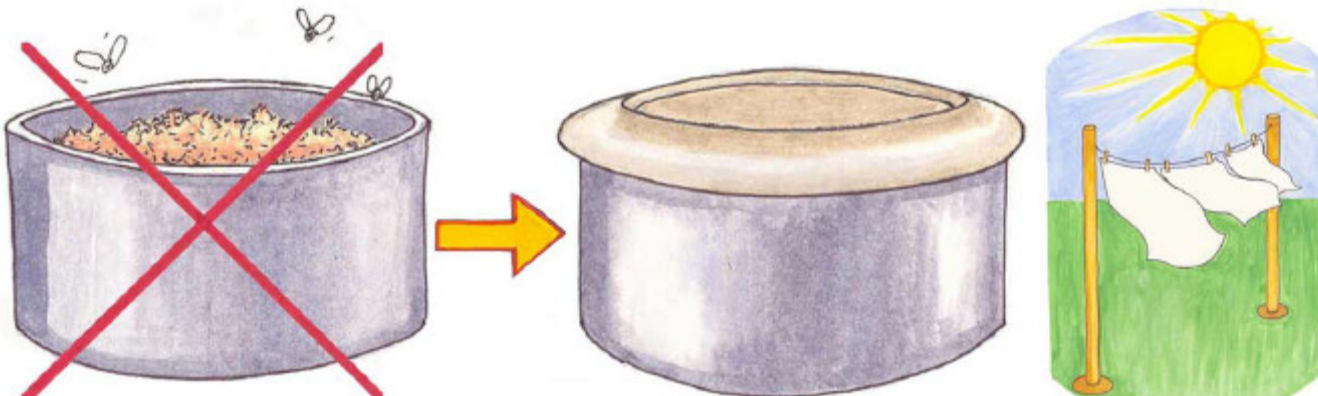


## 1. KEEP CLEAN.

When should you wash your hands?



How do you keep flies away?



Why is the food covered?

Why are the dish towels drying in the sun?