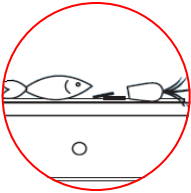


DID YOU FIND THEM ALL?



RAW FISH AND VEGETABLES ON THE SAME CHOPPING BOARD.

Risk: Microbes from the raw meat may spread and contaminate the other foods.

Prevention: - Use separate chopping boards and utensils for raw and ready-to-eat foods.
- Always keep raw food and cooked or ready-to-eat food separate.
- Wash chopping boards and utensils in hot soapy water after using them.
- Always wash hands after handling raw meat.



CAT ON THE WORK TOP

Risk: Microbes carried by pets may spread to food if they are allowed in the kitchen.

Prevention: - Try to keep pets out of the kitchen whilst you are preparing food and clean any surfaces that your pet comes into contact with immediately.



DIRTY BOOTS ON WORK TOP

Risk: Microbes in the dirt on the boots could contaminate food.

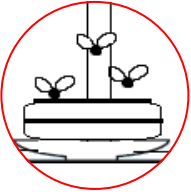
Prevention: Keep work surfaces clean at all times



DIRTY TEA TOWEL

Risk: Microbes on the tea towel could spread if the towel is used to dry hands or dishes.

Prevention: - Clean and replace tea towels, cloths and sponges regularly.
- When possible let dishes dry in the air.



FLIES ON UNCOVERED FOOD

Risk: Insects carry many microbes which could contaminate food if contact is made.

Prevention: Always put food in suitable containers, or use a food cover when food is cooling.



YOGHURT LEFT OUT OF FRIDGE

Risk: If chilled food is left out of the fridge then microbes can begin to grow very quickly.

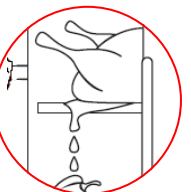
Prevention: Put all chilled food in the fridge as soon as possible and keep it there. Watch out for raised yoghurt lids, a sign that mean microbes are at work!



USE BY DATE ON MILK HAS PASSED

Risk: Food that is past its use by date is not safe to eat, it contains too many mean microbes meaning the risk of food poisoning is high.

Prevention: Do not eat foods that are past their use by date. Use by dates are decided by scientists, who carry out tests on the food to see how long it is safe for. Best before dates are only recommendations and have not been scientifically tested, however you must still be careful and check the food for signs of mean microbes before eating it if the best before date has passed!



RAW MEAT ON THE TOP SHELF OF THE FRIDGE

Risk: Juices from the uncooked meat which could contain mean microbes might drip down and contaminate cooked or ready-to-eat food.

Prevention: Always keep raw meat at the bottom of the fridge and clean up any meat juices as soon as possible.



FRIDGE AND FREEZER AT INCORRECT TEMPERATURES

Risk: Microbes will be able to grow at higher temperatures.

Prevention: Keep the temperature of the fridge under 5°C and the temperature of the freezer under -18°C. The cold will stop the mean microbes from growing.