Five keys to safer food

1. (Keep clean)
   - Wash your hands often.
   - Clean work surfaces and equipment.
   - Store ready-to-eat food in a clean place.
   - Keep food at the right temperature.

2. (Separate raw and cooked)
   - Use separate equipment for raw and cooked food.
   - Separate raw and cooked food in the kitchen.
   - Separate raw and cooked food in the fridge and freezer.

3. (Cook thoroughly)
   - Cook food at the right temperature.
   - Use a food thermometer to check the temperature.
   - Cook meat and poultry thoroughly.

4. (Keep food at safe temperatures)
   - Keep hot food hot and cold food cold.
   - Use a food thermometer to check the temperature.
   - Keep food at the right temperature.

5. (Use safe water and raw materials)
   - Use safe water to wash food.
   - Use safe raw materials for food preparation.
   - Check the expiry date of raw materials.

These are the five keys to safer food. Follow these guidelines to ensure food safety.