



# 7 STEPS TO SAFE FOOD

## 1 SELECTING

WE CREATE SAFE AND HEALTHY RECIPES



## 2 SOURCING

WE SOURCE FRESH, TASTY AND NUTRITIOUS INGREDIENTS



## 3 SANITISING

WE FOLLOW RIGOROUS HYGIENE PRACTICES



## 4 SEPARATING

WE SEGREGATE INGREDIENTS AND FOOD TO PREVENT CROSS CONTAMINATION



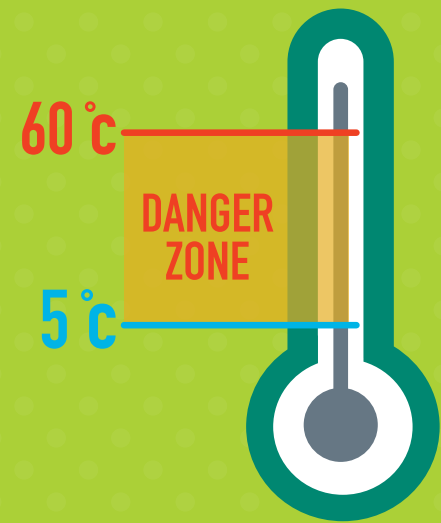
## 5 SERVING

WE COOK AT THE RIGHT TEMPERATURE FOR SAFE CONSUMPTION



## 6 STORING

WE STORE AND USE AT OPTIMUM CONDITIONS TO PREVENT GROWTH OF DANGEROUS MICROORGANISMS



## 7 SHARING

WE SHARE OUR KNOWLEDGE: WE ALL CONTRIBUTE TO SAFE FOOD

