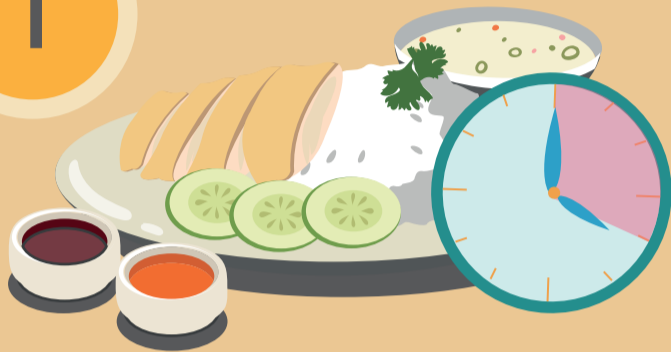


# TIPS FOR FOOD OPERATORS



1

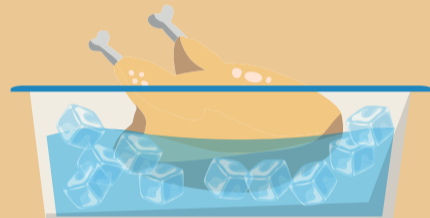


## Sell cooked chicken meat within 4 hours of preparation

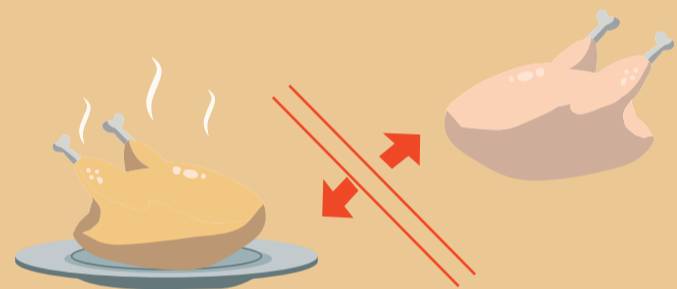
Manage number of prepared chickens according to sales volume and avoid over preparation which may subsequently result in prolonged display of the products.

2

## Good food handling practices



Replace the ice/water bath used to chill the cooked chicken after cooking process frequently.



Ensure proper segregation between ready-to-eat / cooked chicken and raw products to minimise cross-contamination.

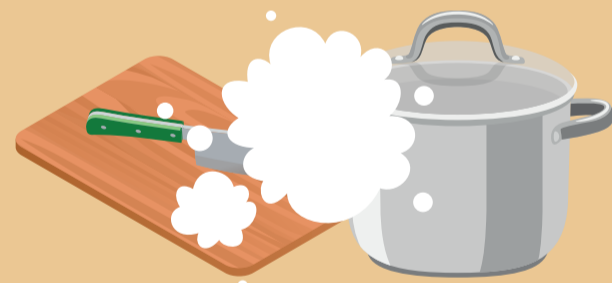


Cooked food



Raw food

Use different utensils/surfaces for raw and RTE food by colour coding utensils for cooked and raw food separately.



Clean and sanitize all utensils, cutting boards, cleaning cloths and surfaces used during food preparation regularly.

3

## Maintain personal hygiene when handling ready-to-eat / cooked food



Wash hands thoroughly with soap and water after touching raw food and before handling ready-to-eat food.



Use gloves when handling ready-to-eat food.