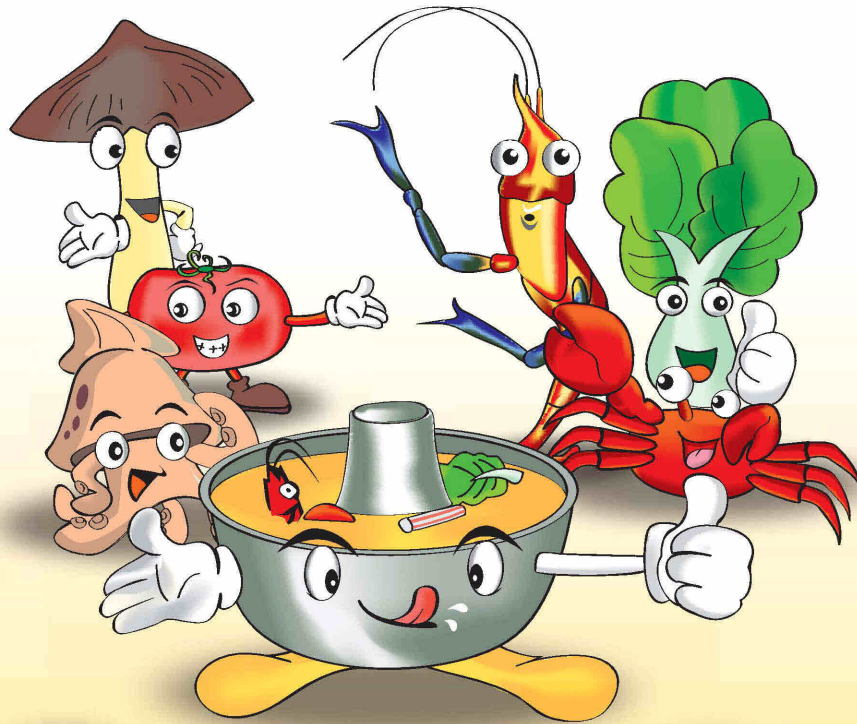
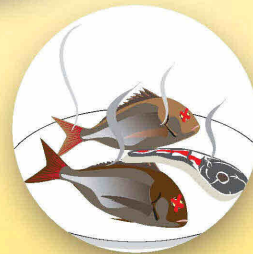


Good Food Hygiene Tips

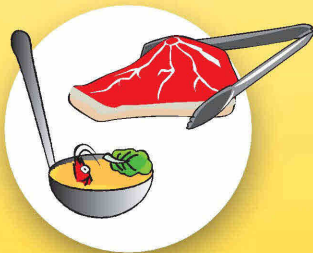
(For Steamboat Meals)



Wash your hands thoroughly before handling food or after visiting the washroom.



Pay attention to the appearance, smell or texture of the food items. If you suspect that they are turning bad or spoiled, inform the operator immediately and do not consume it.



Use separate utensils to handle raw and cooked food.



As different foods require different cooking times, cook food thoroughly in batches before consumption.

