

Picnicking with an Unwelcome Guest?



Be food-safety smart. Whatever the occasion, remember to pay attention.

- Keep food covered and wrapped well in an insulated container until it is served.
- Place raw food in sealed plastic bags or containers to prevent raw juices from dripping onto cooked and ready-to-eat food.
- Do not use the same plates or utensils to hold or handle raw and cooked food.
- Cook food thoroughly before consumption. Undercooked food can cause food poisoning.
- Do not leave cooked food at room temperature for more than 2 hours.
- Avoid over-catering to prevent wastage



Having Steamboat with a Trespasser?



Be food-safety smart. Whatever the occasion, remember to pay attention.



- Wash your hands thoroughly with soap before handling or consuming food.
- Use separate tongs and utensils to handle raw and cooked food.
- Cook food thoroughly before consumption. Undercooked food can cause food poisoning.
- Avoid putting raw and cooked food on the same serving plate.
- Avoid consuming food items before soup base comes to a boil.
- Avoid over-catering to prevent wastage.

Barbecuing with an Intruder?



Be food-safety smart. Whatever the occasion, remember to pay attention.



- Keep raw food in sealed plastic bags or containers to prevent raw food juices from dripping onto cooked and ready-to-eat food.
- Cook food thoroughly before consumption. Undercooked food can cause food poisoning.
- Do not use the same plates or utensils to hold raw and cooked food.
- Keep cold food on a bed of ice or in an insulated container with ice or ice packs.
- Wrap hot food well and place it in an insulated container until it is served.
- Avoid over-catering to prevent wastage.

Partying with a Gatecrasher?



Be food-safety smart. Whatever the occasion, remember to pay attention.



- Request for food to be delivered at most 1 hour before mealtime. This is to prevent food from being kept under room temperature for too long.
- Consume catered food upon receipt or by the time indicated on the time stamp.
- Keep food hot by using a heat source (e.g. warming trays, slow cookers, etc.). Place cold food in containers with ice or ice packs.
- Engage licensed caterers. Avoid over-catering to prevent wastage.