



# TOP 5 FOOD SAFETY FACTORS

## Early Childhood Education



### Get the right training



Everyone must know how to keep food safe.

'Most foodborne disease is caused by poor hygiene practices and improper handling of food' -WHO

It doesn't need to be a formal qualification

### Cleaning

Germ can be found everywhere - even on surfaces that look clean. They can be found on people, clothes, sponges, utensils...

The average kitchen sink contains 100,000 times more germs than a bathroom.

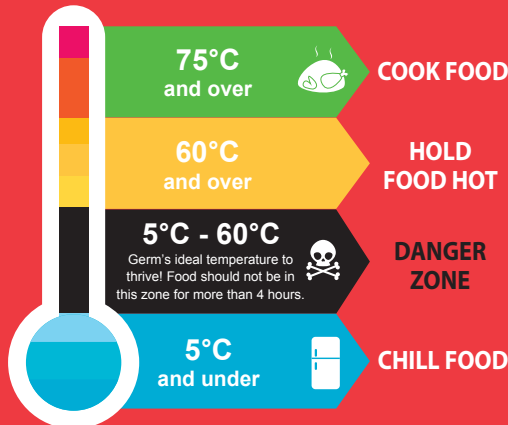
The average chopping board has around 200% more faecal bacteria than the average toilet seat!

Bacteria can survive on average 20 min - 4 hours on hard surfaces

Regular **CLEANING** reduces germs

### Temperature Control

Cook and store potentially hazardous food at the right temperature to stop germs growing.



### Separation

Keep cooked food separate from raw food. Keep allergens separate. Use separate equipment.



Fresh produce can have soil and pesticides - keep away from ready to eat food unless washed.

Germ in raw food can make people sick, it's important to avoid cross contamination.

#### Allergens include:



#### THESE CAN KILL

Even small traces on equipment and chopping boards can cause an allergic reaction.

### Hand Hygiene

Always wash your hands after changing nappies, wiping noses, taking kids to the toilet.



you can **KILL 90% of GERMS** by washing your hands properly

**1 in 4**



people have faecal bacteria on their hands

Wet hands under running water



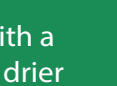
Rub hands together with soap for 20 seconds



Rinse hands with water



Dry hands thoroughly with a clean, dry towel or hand drier



Food Act 2014

Find out what food safety law means for you  
[www.mpi.govt.nz/foodact](http://www.mpi.govt.nz/foodact)

Ministry for Primary Industries  
Manatū Ahu Matua

