

4 Rules to

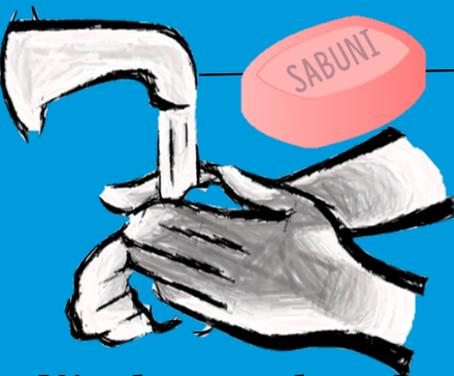
Food Safety

1

*Be clean,
Be healthy*



Do not work with food if you are sick



Wash your hands before cooking



Always cover your hair when cooking

2

Clean Kitchen



Avoid all animals inside the kitchen



Clean the kitchen daily to avoid disorganization

3

Clean Equipment



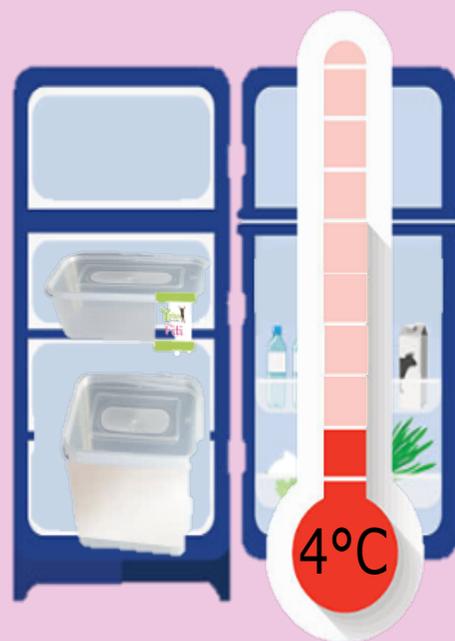
Never use dirty cooking equipment



Always clean cooking equipment with soap and clean water

4

Correct Cooling



Refrigerate probiotic yogurt at 4°C

