Practise food safety

Use different chopping boards and knives for raw meat and cooked foods





Wash your hands between handling raw and cooked food.







Practise food safety

Sick animals and animals that have died of diseases should not be eaten



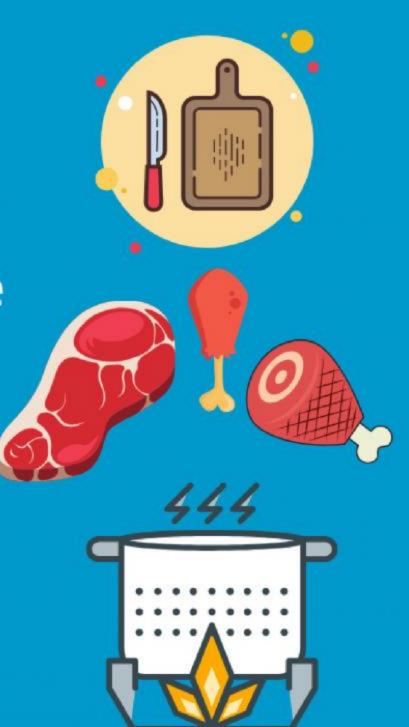






Practise food safety

experiencing outbreaks, meat products can be safely consumed if these items are cooked thoroughly and properly handled during food preparation.









Shopping in food markets?Stay healthy!

Wash hands with soap and water after touching animals and animal products





Avoid touching eyes, nose and mouth

Avoid contact with sick animals and spoiled meat





Avoid contact with stray animals, waste and fluids in market







Working in food markets? Stay healthy!



Frequently wash your hands with soap and water after touching animals and animal products

Disinfect equipment and working area at least once a day







