

Managing Cross Contamination Risks

Cross contamination is a big food safety hazard in the kitchen, it's vital to ensure that all risks of infection are prevented.

Chop raw and ready-to-eat foods on separate and color coded chopping board



Clean and sanitize all equipments and food contact surfaces



Keep food covered and protected



Access and download free Food Safety material at www.ufs.com

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للاستفسارات والإفادات والشكاوى

www.dm.gov.ae

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Our Vision: Creating an excellent city that provides the essence of success and comfort of sustainable living.



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