



Specialists in Food Safety Training

Hand washing is the single most effective means of preventing the spread of bacteria during food preparation

Remember to wash your hands

- Before commencing work;
- Before handling food;
- After visiting the toilet;
- After handling raw food;
- After using a handkerchief or nasal tissue;
- After handling garbage;
- After touching ears, nose, hair, mouth, or other parts of the body;
- After smoking;
- After every break; and
- After handling money.



With compliments of CFT QLD

Specialists in Nationally accredited Food safety training online, in class or by correspondence

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