

More than 200 diseases are spread through food

Proper food handling can prevent most foodborne diseases.
Follow WHO's five keys to safer food:

1 Keep clean



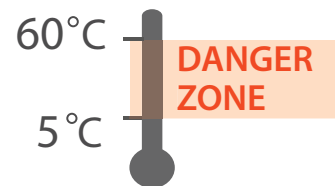
2 Separate raw and cooked food



3 Cook food thoroughly



4 Keep food at safe temperatures



5 Use safe water and raw materials



Source: WHO Five Keys to Safer Food, WHO 2001