

Smart consumers choose clean food premises



KNOW THE FEATURES OF

- 1** Food premises which are equipped with the following basic facilities:
- Clean water supply
 - Sink/basin
 - Electricity supply
 - Good drainage system
 - Rubbish bin



- 2** Food premises which are free from wandering animals, rats and disease-carrying insects such as flies and cockroaches.



- 3** Food premises where the food handlers wear clean clothing, apron, headgear and shoes.

CLEAN FOOD PREMISES



- 4 Food premises which are not littered with rubbish and food scraps.
- 5 Food premises which are not located beside main roads and rubbish dumps unless they are enclosed and air-conditioned.



Benefits of eating at clean food premises



- Prevention from food and water-borne diseases such as cholera, typhoid, food poisoning, diarrhoea and hepatitis A.
- Satisfaction of enjoying food in a comfortable and hygienic environment which ensures food safety.

CHOOSE CLEAN FOOD PREMISES

CHOOSE SAFE FOOD



Ensure food is:

- Cooked properly.
- Still warm and fresh.
- Properly covered.
- Handled with clean utensils such as fork, spoon and ladle.
- Packed in clean and waterproof material.



**Clean Food
Good Health**

Published by Health Education Division, Ministry of Health Malaysia T/P&P:19/2001, Butiran 5 : 50,000 (BI)

