

FIVE KEYS TO SAFER FOOD

PAHO



PANAFTOSA
Pan American Center for Foot-and-Mouth Disease and Veterinary Public Health

KEEP CLEAN



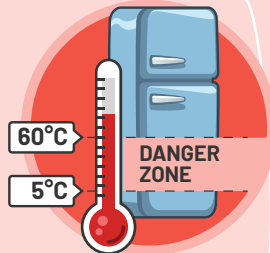
USE SAFE WATER AND RAW MATERIALS



SEPARATE RAW AND COOKED



COOK THOROUGHLY



KEEP FOOD AT SAFE TEMPERATURES

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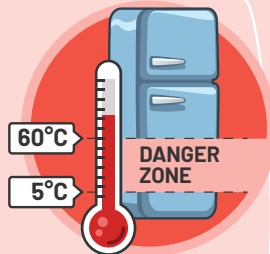
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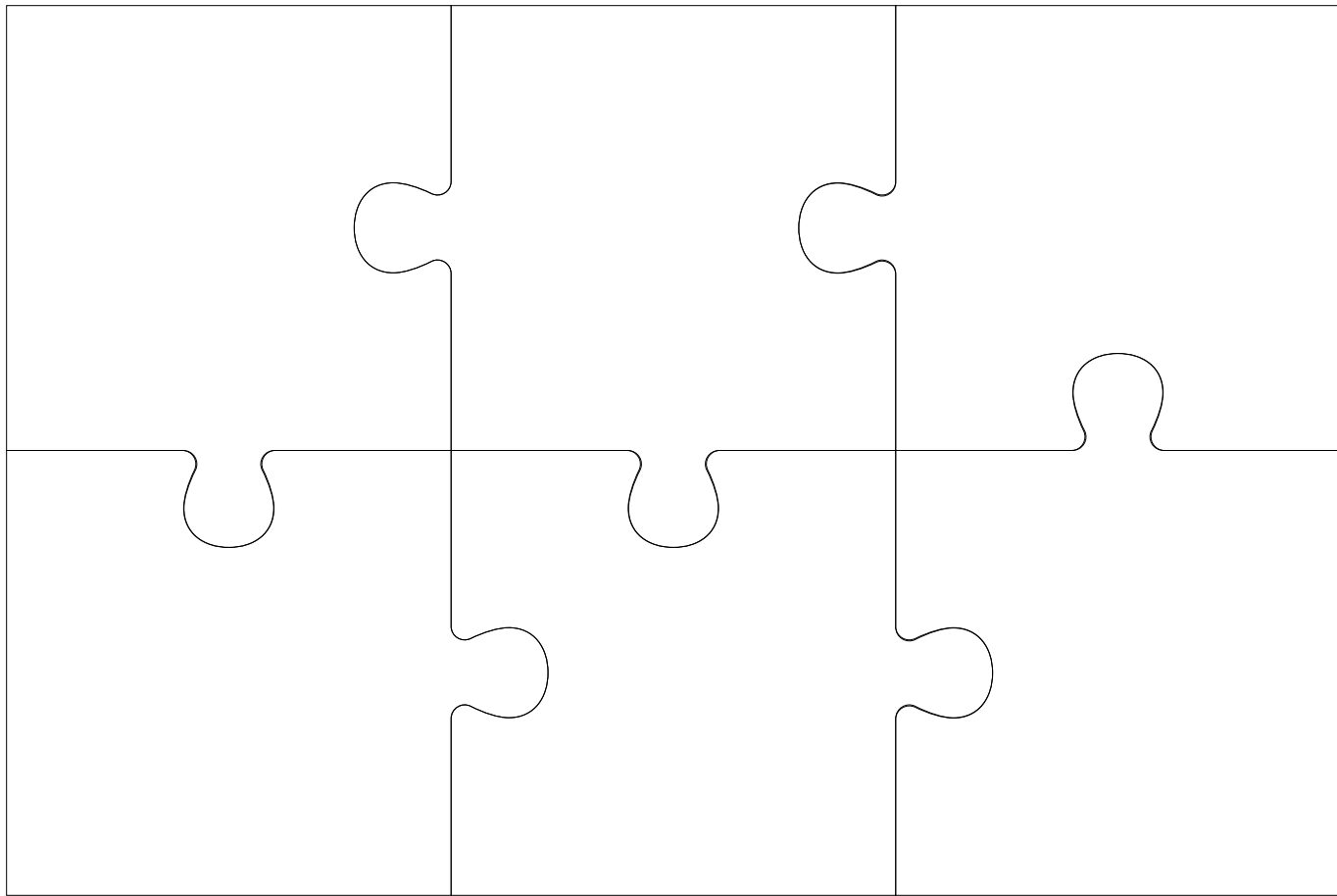
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Pan American
Health
Organization

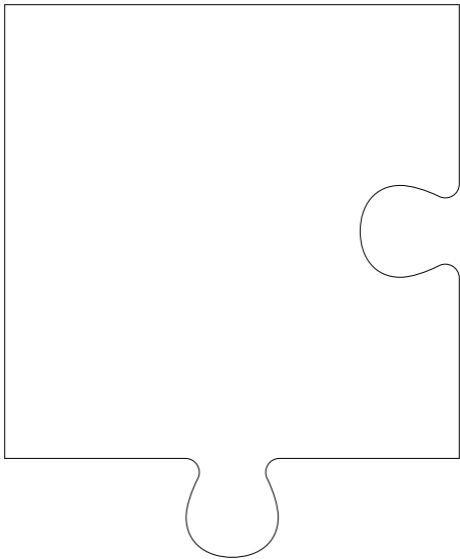


World
Health Organization

REGIONAL OFFICE FOR THE
Americas

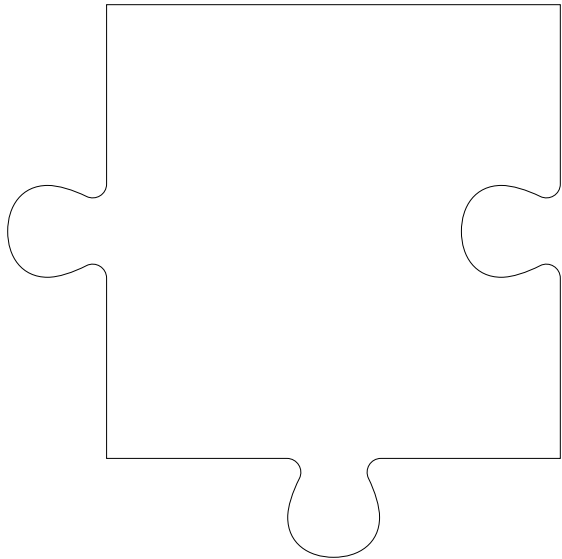
PANAFTOSA

Pan American Center for Foot-and-Mouth
Disease and Veterinary Public Health



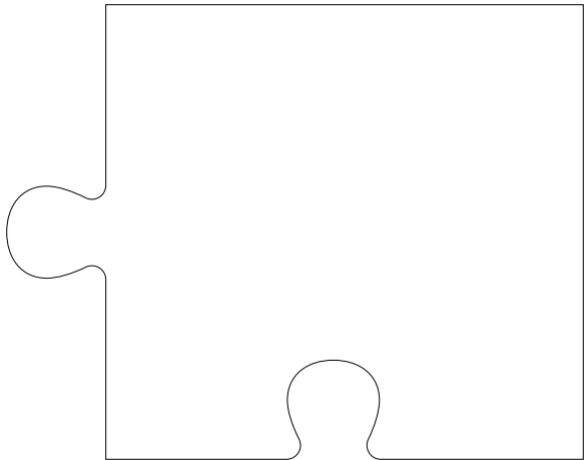
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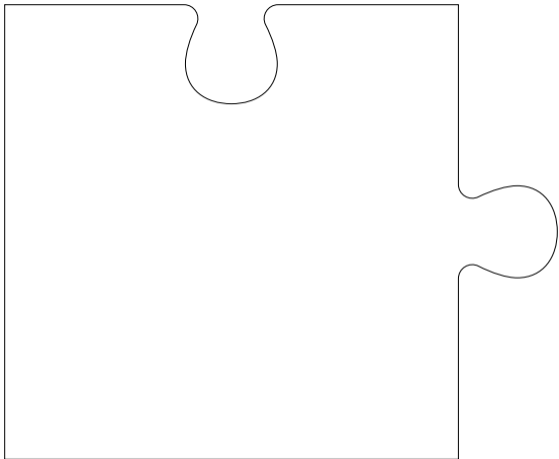
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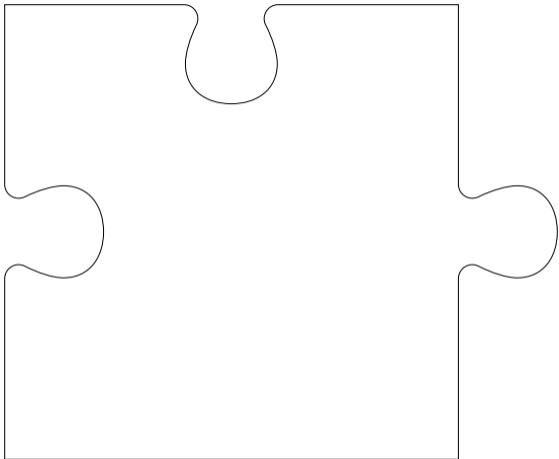


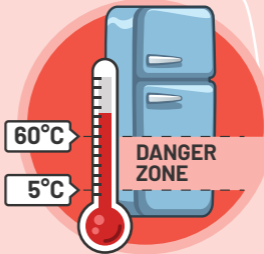
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**KEEP FOOD AT SAFE
TEMPERATURES**

