

# 4 keys to

# Food Safety

## CLEAN

Wash hands + surfaces/  
food contact

## SEPARATE

Avoid cross-contamination

## COOK

To the right temperature

## CHILL

Refrigerate promptly |  
Observe Temperature Danger  
Zone (4°C - 60°C)



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*things you need to know about*

# Food Safety



**ATI -7**



## ***Food Safety***

The assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

-The Codex Alimentarius

## ***Threats to Food Safety***

If it has **Biological**, **Chemical** or **Physical** agent in food, or condition of food, with the potential to cause an adverse health effect

## ***Food Hazards***

- Biological hazards
- Chemical Hazards
- Physical Hazards

## ***Biological Hazards***



Organisms or products of organisms that present a health hazard to humans

Common biological hazards include bacteria, fungi, parasites and viruses

*Sources:* food contact surfaces, raw materials, human contact, air, water, environment, food itself

Commonly prevented through proper cooking and processing of food

## ***Chemical Hazards***

Naturally occurring chemicals or toxins

Intentionally added chemicals

Incidentally/unintentionally added chemicals



## ***Physical Hazards***

Any potentially harmful extraneous matter not normally found in food

A hard foreign object that can cause illness or injury



## ***4 main things to remember for food hygiene:***

- cross contamination
- cleaning
- chilling
- cooking

***"good food hygiene is all about controlling harmful BACTERIA"***