

CONDITIONS OF FOOD SUPPLIERS

NO	CONTENT
1.	<p>Food Handler:</p> <ul style="list-style-type: none"> • Food Handling Training Course • Vaccine and Anti-Typhoid Injection.
2.	<p>Hygiene Food Handling Practices:</p> <ul style="list-style-type: none"> • Wash your hand with soap. • Use different cutting board for vegetables/fruits, poultry/fish; bread • Wear head cover. • Always ensure that food preparation area are kept clean and disinfected. • Use tongs or gloves when handling cooked food.
3.	<p>Get Supply of Raw Materials From Clean Sources:</p> <ul style="list-style-type: none"> • Ensure that the raw materials such as chicken, meat and fish are in good condition. • Do not use bad or damaged raw materials. • Get daily supplies if there is not enough cold storage facilities.
4.	<p>Prepare And Handle Food Well:</p> <ul style="list-style-type: none"> • Cook food thoroughly. • Clean the raw material prior cooking. • Prepare under sufficient lighting to avoid contamination. • Avoid spraying insect repellents on food preparation surfaces. • Always clear garbage and clean up food preparation areas to avoid pests.
5.	<p>Pack Food Thoroughly Using Separate Containers And Include Complete Information:</p> <p>Ready to Eat Food</p> <ul style="list-style-type: none"> • Use appropriate packaging according to the type of food. • If there are several types of food, use separate food containers or plastic wrap. • Indicate when the food are prepared/packaged. <p>Processed Food</p> <ul style="list-style-type: none"> • Use appropriate food containers/packs • Provide the following information on labels such as product names, ingredients list, net weight, business address, nutrition information and expiration dates.