



FOOD SAFETY
REMINDERS FOR
CONSUMERS
RECEIVING
PRODUCTS

Keep **1 to 2 meters** distance from delivery personnel



1 to 2 meters distance



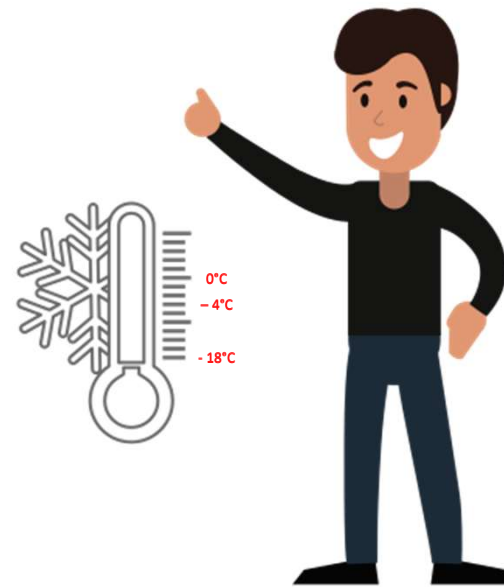
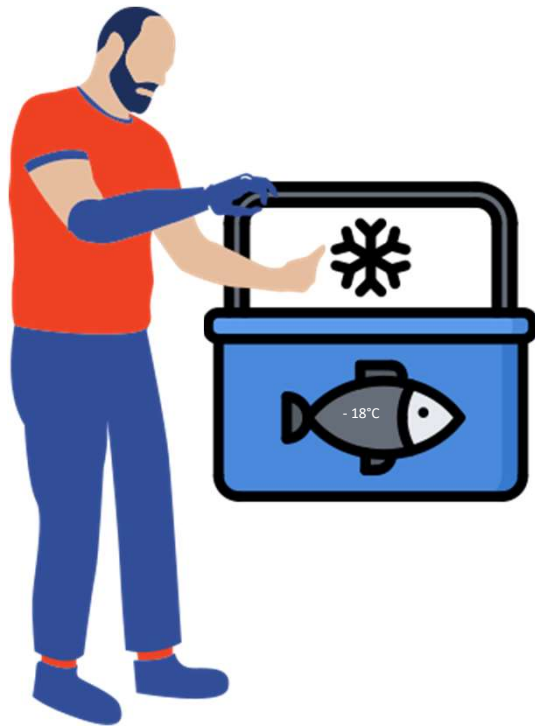
Check **expiry date** or **best before date**



Look for **freshness** or any **foul smell** in the product



Ensure **chill and frozen products** are delivered at appropriate temperatures



Look for any **sign of thawing** for frozen products



Disinfect products as appropriate



Store in **appropriate storage immediately** to avoid temperature abuse



Check for **absence of pests** and **any sign of pests**



WHY?

We want to maintain the integrity of the product and preserve it during storage in our kitchen.


A break in cold chain will favour microbial growth and may cause food borne illnesses.



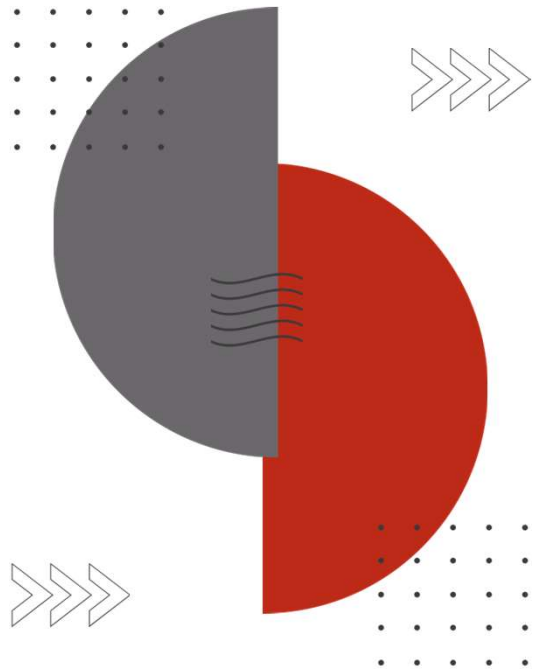


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“CHANGE BEFORE
YOU HAVE TO”

- JACK WELCH