



# Safe food for Ramadan gatherings



## Prepare food safely

✓ Clean your preparation area and tabletop regularly with soap and water and sanitization solution.

✓ To make sanitization solution, add 5ml (1 teaspoon) of household bleach to 750 ml water. Use it to sanitize tabletops, utensils and kitchen cloths. Allow hard surfaces to air dry or wipe dry with a clean cloth.

✓ Wash your hands often during food preparation. Rub hands with soap and water for at least 20 seconds and rinse under running water.

✓ Wash fruit and vegetables with clean water – never use bleach.

✓ Use dedicated cutting boards and utensils to prepare raw food. Choose items in distinct colours or label them for this purpose.

✓ Keep pets away from the preparation areas.

✓ **Don't** wash raw chicken under running water or next to kitchen tools – this can contaminate preparation areas. If you need to wash it, do so in a deep dish and sanitize the preparation area straight away afterwards.

✓ Keep salads and mezze in the fridge, covered until serving time.

✓ Keep marinated chicken and meat in covered containers in the fridge until cooking time.

