

Food Safety

For First Nations Communities in BC



What you can do to protect yourself, your family
and your community from Foodborne Illness.

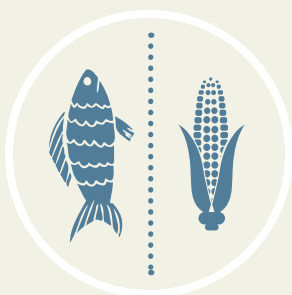
Follow These Four Safe Food Handling Practices

CLEAN



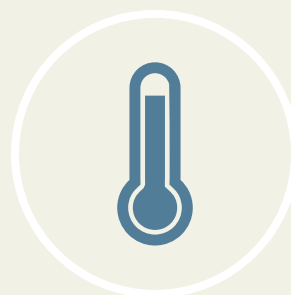
**WASH HANDS AND
SURFACES OFTEN**

SEPARATE



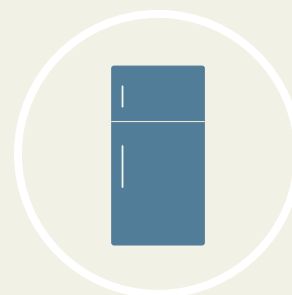
**SEPARATE RAW MEATS
FROM OTHER FOODS**

COOK



**COOK TO THE
RIGHT TEMPERATURE**

CHILL



**REFRIGERATE
FOOD PROMPTLY**

Food Safety for BC First Nations Communities

For information guides on the risks and effects of foodborne illness and steps to take for safe handling, preparation and storage practices of traditional foods and market foods, contact your local Community Health Centre and visit us online: www.fnha.ca/environmentalhealth



First Nations Health Authority
Health through wellness