

# Five Keys to Food Safety



**In a nutshell:** To ensure food safety, food handlers should grasp the Five Keys to Food Safety and apply them in conjunction with the GHPs to their work from procurement to storage, preparation, cooking, transportation and catering.

The Five Keys to Food Safety were primarily developed by the World Health Organization. In Hong Kong, they are adopted as:

- **Choose:** Choose safe raw materials
- **Clean:** Keep hands and utensils clean
- **Separate:** Separate raw and cooked food
- **Cook:** Cook thoroughly
- **Safe temperature:** Keep food at safe temperature

