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microwave food thoroughly follow recommended cooking and standing times letting food sit for a few minutes after microwaving allows cold spots to absorb heat from hotter areas and cook more completely know your microwave s wattage check inside the door owner s manual or manufacturer s website if your microwave is high wattage 800 watts

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as an important part of food safety and ensuring the health and well being of consumers food hygiene is the practice of handling preparing and storing food in a way that prevents foodborne illnesses also it s a set of guidelines designed to keep food safe from contamination and spoilage

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overview access to sufficient amounts of safe and nutritious food is key to sustaining life and promoting good health unsafe food containing harmful bacteria viruses parasites or chemical substances causes more than 200 diseases ranging from diarrhoea to cancers

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in every step of food preparation follow the four guidelines to keep food safe clean wash hands and surfaces often separate don t cross contaminate cook cook to proper temperatures checking with a food thermometer chill refrigerate promptly shopping purchase refrigerated or frozen items after selecting your nonperishables

<u>4 steps to food safety foodsafety gov</u>

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find out how following these four simple steps clean separate cook and chill can help keep your family safe from food poisoning at home

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find tips from foodsafety gov on safe food handling cooking and storage practices that help prevent food poisoning and foodborne illness keep food safe by type of food by type of event in all seasons and in a disaster or emergency

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