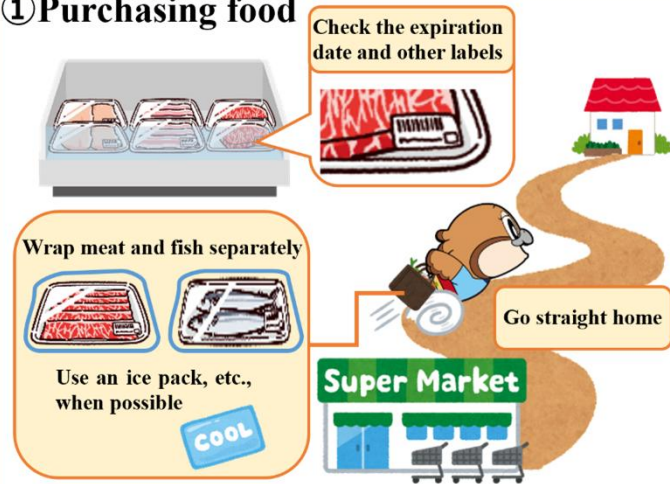
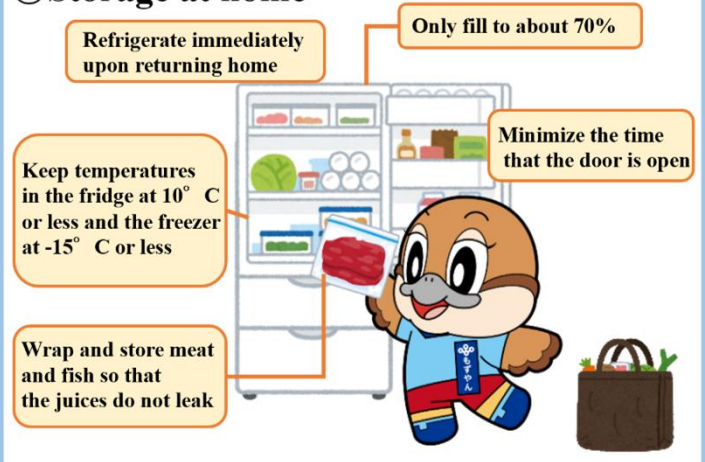


Six Points for Preventing Food Poisoning at Home

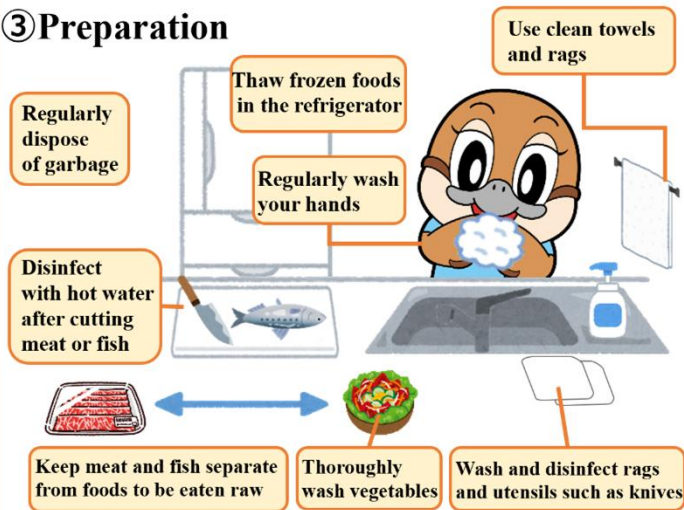
① Purchasing food



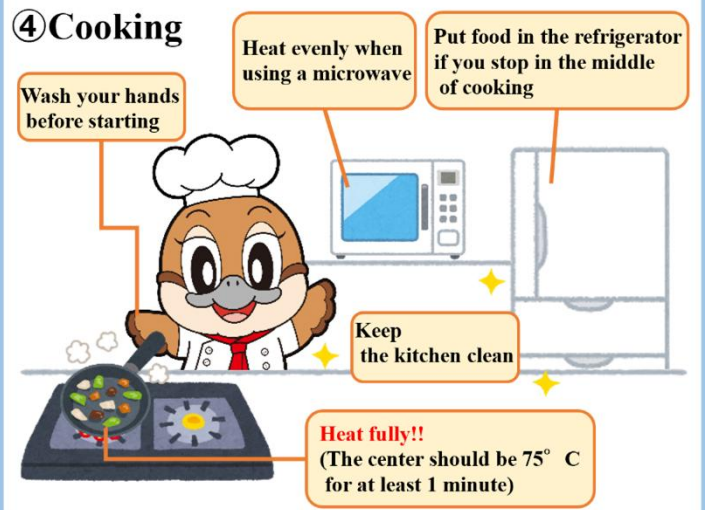
② Storage at home



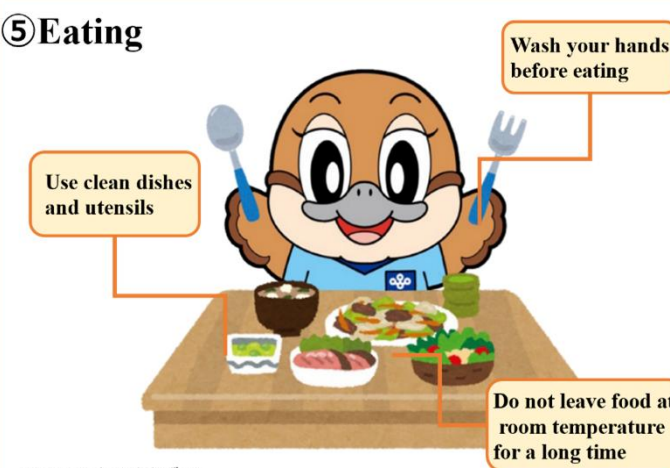
③ Preparation



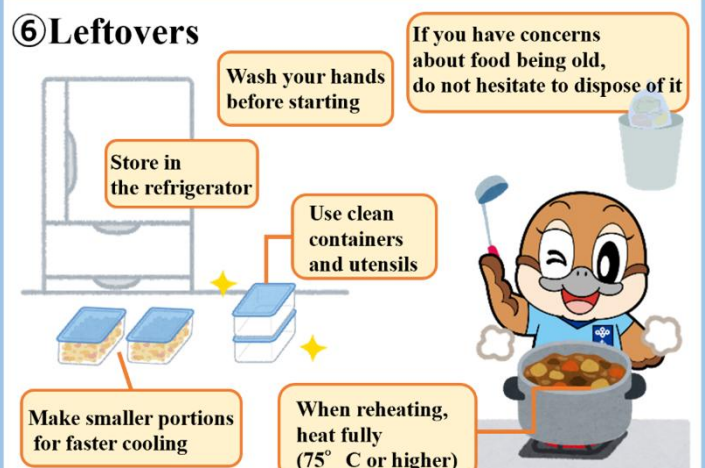
④ Cooking



⑤ Eating



⑥ Leftovers



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The 3 Rules to Prevent Food Poisoning.

- ① Stop bacteria and viruses from getting to your food.
- ② Don't let bacteria multiply in your food or on your utensils.
- ③ Sterilize utensils and kill bacteria and viruses.