

School Food Safety Guide ACTIVITY BOOK BY SINDH FOOD AUTHORITY



USE SOAP

2



PALM TO PALM

BACK TO HANDS







FINGERS INTERLACED

BASE OF THUMBS

FINGERNAILS







WRISTS RINSE HANDS

DRY HANDS



FOOD SAFETY BASICS FOR KIDS IN THE KITCHEN



Clean all countertops and kitchen surfaces before cooking.



Never taste food until it is done cooking.



Pull back long hair.



Always cook with adult supervision.



Wash hands with warm, soapy water before and after handling food.



Always use clean utensils.

BACK TO SCHOOL SAFETY TIPS FOR KIDS





STAY AT HOME IF YOU FEEL SICK



YOURSELF SAFE AND SHARE IT WITH YOUR FAMILY



OR UNWELL TALK TO YOUR FAMILY AND TEACHERS



SUPPORT OTHERS



WASH YOUR HANDS WITH SOAP AND WATER OR SANITIZER



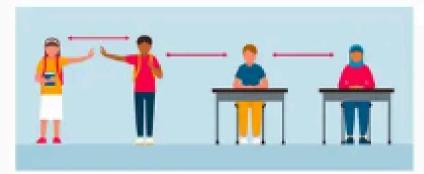
INTO A TISSUE OR USE YOUR ELBOW



WASH YOUR HANDS



EYES, NOSE AND MOUTH



KEEP AT LEAST 1 METER DISTANCE FROM OTHERS



PERSONAL ITEMS AND FOOD WITH OTHERS



WEAR A FACE MASK
IF REQUIRED
AND SAFE TO DO SO,
FOLLOW THE AUTHORITIES'
RECOMMENDATIONS



HEALTHY FOOD MENU FOR YOUR SCHOOL LUNCH



VEGGIE & CHEESE SANDWICH



RICE WITH SAUTEED VEGETABLES



MINI PANCAKES WITH FRUITS



PASTA SALAD WITH VEGETABLES & CHEESE







TIPS FOR HEALTHY TEETH

Rinse Between Meals

Avoid Sticky Foods

Avoid Acidic Food

Drink More Water

Chew Sugar-Free Gum

Use a Straw

Kids Fight BAC-teria!

Scrub firm fruits and vegetables with a clean vegetable brush under running water.



Find 5 OUR INGREDIENTS





Healthy Snacks

FOR SCHOOL













BAKED SWEET POTATO FRIES





