

Meat Safety at Home



Veterinary Services ensures that consumers have access to safe, wholesome meat. However, food safety is a shared responsibility. These are some guidelines as to how you can ensure meat safety in your home:

1. Wash your hands with soap and water before and after working with meat.
2. Ensure that your meat is properly cooked before eating it.
3. Wash all instruments and equipment used to prepare meat with soap and water.
4. Prepare meat and vegetables separately and clean the equipment between uses.
5. Only buy meat that has passed meat inspection at a registered abattoir and has been marked with an official “**PASSED**” stamp.
6. Store your meat on the bottom shelves of fridges and freezers.
7. Keep raw meat and cooked meat or other ready-to-eat meat products stored separately.

For more information on food safety and meat hygiene go to www.elsenburg.com.



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Veterinary
Public Health and
Food Safety

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Food Safety is
Everyone's
Business



Western Cape
Government

Agriculture

FOR **YOU**

Vleisveiligheid by die Huis



Veertoetsdienste verseker dat verbruikers toegang het tot veilige, heilsame vleis. Voedselveiligheid is egter 'n gedeelde verantwoordelikheid. Hier is 'n paar riglyne oor hoe jy vleisveiligheid in jou huis kan verseker:

1. Was jou hande met seep en water voor en nadat jy met vleis gewerk het.
2. Maak seker dat vleis behoorlik gaar is voordat jy dit eet.
3. Was alle kombuisimplemente en eetgerei wat gebruik word om vleis voor te berei met seep en water.
4. Berei vleis en groente apart voor en maak die implemente skoon tussen gebruike.
5. Koop slegs vleis wat vleisinspeksies geslaag het by 'n geregistreerde abattoir en gemerk is met 'n amptelike **"PASSED"**-stempel.
6. Bêre jou vleis op die onderste rakke van yskaste en vrieskaste.
7. Stoor rou vleis en gaar vleis of ander gereed-vir-eet vleisprodukte apart.

Vir meer inligting oor voedselveiligheid en vleishigiëne, besoek gerus www.elsenburg.com



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