Practise food safety

Even in areas experiencing outbreaks, meat products can be safely consumed if these items are cooked thoroughly and properly handled during food preparation.
Practise food safety

Sick animals and animals that have died of diseases **should not be eaten**

[World Health Organization logo]
Practise food safety

Use different chopping boards and knives for raw meat and cooked foods

Wash your hands between handling raw and cooked food.
Protect yourself from getting sick

Avoid unprotected contact with sick people (including touching one's eyes, nose or mouth) and with live farm or wild animals
Protect others from getting sick

Cover mouth and nose with tissue, sleeve or elbow when coughing or sneezing.

Throw tissue into closed bin after use.

Clean hands after coughing or sneezing and when caring for the sick.

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Reduce your risk of coronavirus infection:

- Clean hands with soap and water or alcohol-based hand rub
- Cover nose and mouth when coughing and sneezing with tissue or flexed elbow
- Avoid close contact with anyone with cold or flu-like symptoms
- Thoroughly cook meat and eggs
- Avoid unprotected contact with live wild or farm animals

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Protect yourself and others from getting sick

Wash your hands

- after coughing or sneezing
- when caring for the sick
- before, during and after you prepare food
- before eating
- after toilet use
- when hands are visibly dirty
- after handling animals or animal waste
Wash your hands

Wash your hands with soap and running water when hands are visibly dirty

If your hands are not visibly dirty, wash them with soap and water or use an alcohol-based hand cleanser
Working in wet markets? Stay healthy!

Wear protective gowns, gloves and facial protection while handling animals and animal products.

Remove protective clothing after work, wash daily and leave at the work site.

Avoid exposing family members to soiled work clothing and shoes.
Working in wet markets?
Stay healthy!

Frequently wash your hands with soap and water after touching animals and animal products.

Disinfect equipment and working area at least once a day.
Shopping in wet markets?
Stay healthy!

Wash hands with soap and water after touching animals and animal products

Avoid touching eyes, nose and mouth

Avoid contact with sick animals and spoiled meat

Avoid contact with stray animals, waste and fluids in market

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