



Take
your meal
where they
don't break
the rules
of food
hygiene

Avoid food poisoning when eating out

Choose clean premises where:

- Food handlers are properly attired and prepare food hygienically.
- Clean utensils are used.
- Ready-to-eat food is properly covered.
- Food served is freshly prepared.
- Food wrappers are of clean and waterproof material.
- Premises are free from cockroaches, flies, rats and strays.

A Message from
Ministry of Health Malaysia

