### **Practise food safety**

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





### **Practise food safety**

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





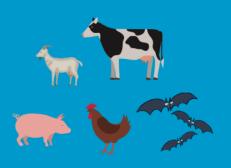
Wash your hands between handling raw and cooked food.



### 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





#### 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



## 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