



Altogether 43 staff members from the Watsons group recently received their certificates in food safety following training sessions presented by Nomvuyiso Pono, Neo-lay Klue, Sivuyile Mtiya and David Papier - all environmental health practitioners at Eden District Municipality.

Safe food training at Watsons

In accordance with this year's theme for World Health Day (7 April), employers at Watsons Butchery in George received informative training sessions on food safety with the help of officials from Eden District Municipality. Part of the training focused on the importance of knowledge and the correct preventive actions.

"The management of Watsons Butchery in George realised that well-trained staff will benefit the company as far as food safety is concerned," said Marillia Veldkomet, Eden Municipality media liaison officer. "In achiev-

ing this aim, the relationship between Watsons Butchery and Eden District Municipality's Municipal Health Services, is of such a nature that training sessions are given on a regular basis to educate personnel on personal hygiene, correct and safe preparation and handling of foods."

The five keys to safer food

- Keep clean
- Separate raw foods from cooked foods
- Cook thoroughly
- Keep food at safe temperatures
- Use safe water and raw materials