



7 Key Good Habits for Stallholders in Hawker Centres



Monitor your temperature

See a doctor if unwell, and wear a mask if you have a cough or runny nose



Wash your hands with soap

before preparing food, and after visiting the toilet



Practise safe food preparation

Separate raw and cooked food



Use separate gloves

for handling ready-to-eat food, and cleaning works, to prevent contamination



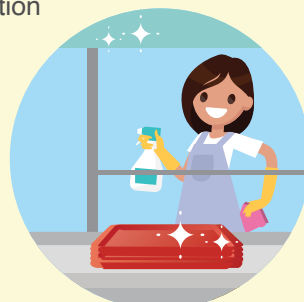
Bag and dispose your refuse properly

to prevent spillage



Maintain good housekeeping

Keep your stall pest-free



Wash and disinfect your stall thoroughly

at the end of business day

For more information, please visit www.nea.gov.sg/environmental-cleaning-guidelines

#7HygieneHabits #FightCOVID19 #SGUnited #SGClean



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