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Principles of Food Science, 4th Edition

Keep clean. Separate raw and cooked. Cook thoroughly. Keep food at safe temperatures. Use safe water and raw materials. These are "Five keys to safer food", which were developed to educate safe food handling behaviours to all consumers and food handlers. Each year, 1 in 10 people get ill by eating unsafe food.

Promoting safe food-handling behaviours

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A critical control point (CCP) is a point, step or procedure at which control can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable levels. The HACCP team will use a CCP decision tree to help identify the critical control points in the process.