#### **DETAILED ENERGY AUDIT REPORT**



**MYSORE** 

**CONDUCTED BY** 

**NATHAN & NATHAN CENTRE FOR TECHNOLOGY SERVICES, INDIA** 



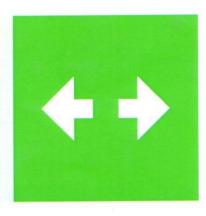


### Clean.

Wash hands, utensils & cutting boards before & after contact with raw meat, poultry, seafood & eggs.

# Separate.

Keep raw meat & poultry apart from foods that won't be cooked.





# Cook.

Use a food thermometer - you can't tell food is cooked safely by how it looks.

# Chill.

Chill leftovers and takeout foods within 2 hours & keep the fridge at 40° F or below.





THIS REPORT IS PREPARED BY

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