

Attention Food Producers

Dear Food Producer,

This is a friendly reminder to adhere to the following food safety best practices:

- Ensure proper handwashing before handling food.
- Maintain cleanliness of all surfaces and equipment.
- Store foods at safe temperatures to prevent spoilage.
- Avoid cross-contamination by using separate utensils for raw and cooked foods.
- Regularly check expiration dates and dispose of expired products.

Your cooperation in following these practices helps ensure the safety of our food supply.

Thank you for your commitment to food safety.

Best regards,

[Your Organization Name]