

## DETAILED ENERGY AUDIT REPORT

AT



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.

