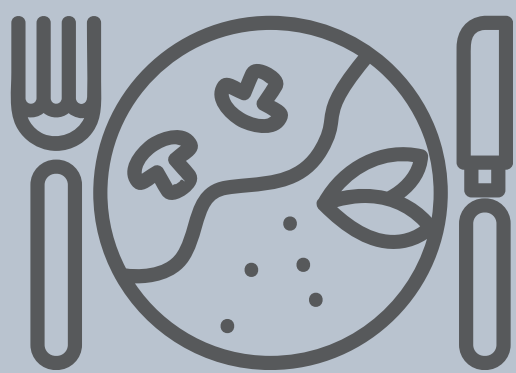


GOOD WATER SANITATION AND HYGIENE PRACTICES

Top Traits of the Greats

PROPER HAND- WASHING PRACTICE

For protection against infection, Hands must be washed for atleast 20-seconds thoroughly and frequently with soap and water.



PERSONAL HYGIENE

- Hands must be washed after;
- Before handling any food or cooking.
 - Before eating.
 - After using washroom.
 - After handling garbage.

PROPER WASTE MANAGEMENT

- Keep Your surrounding clean.
- Store waste into garbage can.
- Cover Drainage channel or stagnant water to eliminate breeding places for insects.
- Try 3R strategy; Reduce, Reuse and Recycle.



PROPER WATER HANDLING

- Drinking water must be boiled before drinking.
- Water container must be clean before storing water.
- Use container instead of using running tap.
- Stored water containers must be covered with lid.