



SAFEGUARD PREVENTIVE SCREENING

To prevent the spread of communicable diseases, it is extremely important for all cooks and other kitchen staff in hotels and eateries to undergo a medical check-up and obtain a health card.

This allows for early identification of silent health abnormalities in a seemingly healthy adult, enabling one's doctor to institute timely early treatment interventions with better health outcomes.

Call now to schedule an appointment

+234 704 653 3040 | clientservices@cerbalancet.com.ng

<https://www.cerbalancetafrica.ng>

- **PREGNANCY TEST (Women only)**
- **HIV TESTING**
- **HEPATITIS B SCREENING**
- **SPUTUM AFB – Test for Tuberculosis**
- **STOOL MCS - Test for Typhoid**
- **HEPATITIS A & C**
- **DRUG OF ABUSE - Drug testing**
- **MEDICAL HISTORY & COMPLETE EXAMINATION – assesses for overall wellbeing and detects any infections**

Terms and Conditions apply

Our Food Handlers Screening is recommended for all household cooks, private chefs and restaurant chefs. It assesses overall wellbeing, hepatitis infections, HIV and any other infections.

Most customers are not aware whether the kitchen staff, who prepare food, are healthy or suffering from any disease, in this light a compulsory medical examination for kitchen staff will help curb the spread of diseases from hotels.

Employers should arrange for the medical check-up of their kitchen staff.

Note:

*The time between wellness checks depends on factors such as one's age, gender, risk factors for health problems, etc... although annual interval is generally advised, it is important to discuss with your doctor about the frequency of wellness check laboratory tests to best fit your individual health needs



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