

WHY FOOD HANDLER SCREENING MATTER

Our specialized Food Handlers Screening ensures that individuals handling food are free of any harmful pathogenic organisms. While food handlers are required to self-report illnesses, many illnesses remain unnoticed until they pose a serious risk.

- **Obtain the required licenses** from the Rwanda Food and Drugs Authority (RFDA) and comply with the safety regulations.
- **Protect your business and reputation** by ensuring your staff members are healthy and compliant.
- **Protect your consumers** by ensuring the food they consume is safe.
- **Prevent illness outbreaks** by identifying potential health risks before they become a problem.

DID YOU KNOW ?

The hospitality industry, food handling practices are responsible for 77% of foodborne illness outbreaks in food service facilities, indicating that improper practices among food handlers significantly contribute to these health risks.

REGULATIONS

If your business employs food handlers, compliance with Rwandan legislation is not just essential—it's your responsibility.

Food-handling hospitality establishments must obtain licenses from the **Rwanda Food and Drugs Authority (RFDA)**, which conducts regular inspections to ensure compliance with food safety regulations. Non-compliance can result in penalties or closure of the establishment.

The regulations are designed to prevent foodborne illnesses, protect consumers, and ensure that food is safe for consumption.

CONTACT US TODAY TO SCHEDULE YOUR FOOD HANDLER SCREENING !

+250 784 035 660

+252 582 901

info@lancet.co.rw



Cerba Lancet
Rwanda



ENSURE THE SAFETY OF
YOUR BUSINESS AND
CONSUMERS

FOOD HANDLER SCREENING