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It is the rainy season and the weather this year has changed dramatically so let's take good care of our health. During this time of year, we also need to be careful of food poisoning. Even if there's extra bacteria on our food we tend to not notice any change in taste or flavor. To avoid excess bacterial growth please (1) heat food thoroughly, (2) eat as soon as you have finished cooking, (3) store food in the refrigerator etc.



Cooked Seaweed… Avoid giving to younger children.

Government Internet TV Preventing Children from Choking

検索

regular basis to make sure they know what to do.