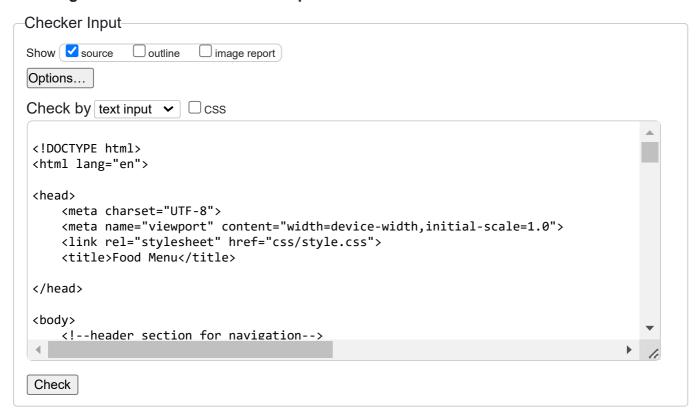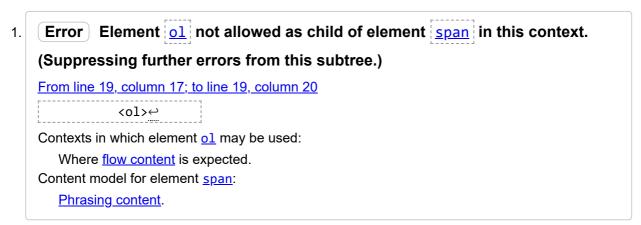# Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for contents of text-input area

Checker Input

Show ☑ source   ☐ outline   ☐ image report

[Options…]

Check by [text input ▾]   ☐ css

```
<!DOCTYPE html>
<html lang="en">

<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width,initial-scale=1.0">
    <link rel="stylesheet" href="css/style.css">
    <title>Food Menu</title>

</head>

<body>
    <!--header section for navigation-->
```

[Check]

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

[Message Filtering]

1. **Error**   **Element** ol **not allowed as child of element** span **in this context.**

    (Suppressing further errors from this subtree.)

    From line 19, column 17; to line 19, column 20

    ```
                <ol>↵
    ```

    Contexts in which element ol may be used:
        Where flow content is expected.
    Content model for element span:
        Phrasing content.

2. **Error**   **A** link **element must not appear as a descendant of a** body **element**
    unless the link **element has an** itemprop **attribute or has a** rel **attribute**
    whose value contains dns-prefetch , modulepreload , pingback ,
    preconnect , prefetch , preload , prerender , **or** stylesheet .

    From line 94, column 19; to line 94, column 83

    ```
                <link rel="icon" type="image/x-icon" href="/images/favicon.icon">↵
    ```

3.   **Error**   `td` **start tag in table body.**

From line 173, column 18; to line 175, column 16

```
        </tr>↵↵                <td>season
```

4.   **Error**   `td` **start tag in table body.**

From line 212, column 18; to line 214, column 16

```
        </tr>↵↵                <td>potato
```

5.   **Error**   `td` **start tag in table body.**

From line 241, column 18; to line 243, column 16

```
        </tr>↵↵                <td>cheese
```

6.   **Error**   `td` **start tag in table body.**

From line 277, column 18; to line 279, column 16

```
        </tr>↵↵                <td>raw pr
```

7.   **Error**   `td` **start tag in table body.**

From line 313, column 18; to line 315, column 16

```
        </tr>↵↵                <td>butter
```

8.   **Error**   **Element** `ul` **not allowed as child of element** `span` **in this context.**

(Suppressing further errors from this subtree.)

From line 354, column 17; to line 354, column 20

```
            <ul>↵
```

Contexts in which element `ul` may be used:
    Where flow content is expected.
Content model for element `span`:
    Phrasing content.

9.   **Error**   **End tag for** `body` **seen, but there were unclosed elements.**

From line 370, column 1; to line 370, column 7

```
div>↵    ↵↵</body>↵↵</ht
```

10.   **Error**   **Unclosed element** `div` **.**

From line 39, column 5; to line 39, column 27

```
on-->↵    <div id="main_content">↵
```

Document checking completed.

Source

```
 1.  ↵
 2.  <!DOCTYPE html>↵
 3.  <html lang="en">↵
 4.  ↵
 5.  <head>↵
 6.      <meta charset="UTF-8">↵
 7.      <meta name="viewport" content="width=device-width,initial-scale=1.0">↵
 8.      <link rel="stylesheet" href="css/style.css">↵
 9.      <title>Food Menu</title>↵
10.        ↵
11.  </head>↵
12.  ↵
13.  <body>↵
14.      <!--header section for navigation-->↵
15.      <div id="header">↵
16.          <div>↵
17.              <nav>↵
18.                <span>↵
19.                 <ol>↵
20.                    ↵
21.              <a href="#home">Home</a>|↵
22.              <a href="#fruit_vegtable">Fruit & Veg</a>|↵
23.              <a href="#wholegrains">Wholegrains</a>|↵
24.              <a href="#dairy">Dairy</a>|↵
25.              <a href="#healthy_protein">Raw Protein</a>|↵
26.              <a href="#fats">Fats</a>|↵
27.              <a href="#portion">Portion Guideline</a>|↵
28.              <a href="#footer">Contact</a>↵
29.                  </ol>↵
30.                </span>↵
31.          </nav>↵
32.          </div>↵
33.          <h1> ↵
34.              <span style="color:rgb(0, 0, 0)">Healthy Food Choice!</span>↵
35.                ↵
36.          </h1>↵
37.      </div>    ↵
38.      <!--main content section-->↵
39.      <div id="main_content">↵
40.              <header>Food Pyramid </header>↵
41.              <div class="container">↵
42.                <div class="shape one">↵
43.                 <div class="button">↵
44.                 <span></span>↵
45.                   <button class="add">+</button>↵
46.                   <input type="number" value="0">↵
47.                   <button class="subtract">-</button>↵
48.                   <button onclick="myFunction()">Click Me!</button>↵
49.                 </div>↵
50.                </div>↵
51.                <div class="shape two">↵
52.                 <div class="button">↵
53.                 <span></span>↵
54.                   <button class="add">+</button>↵
55.                   <input type="number" value="0">↵
56.                   <button class="subtract">-</button>↵
57.                   <button onclick="myFunction1()">Click Me!</button>↵
58.                 </div>↵
59.                </div>↵
60.                <div class="shape three">↵
61.                 <div class="button">↵
62.                <button class="add">+</button>↵
63.                   <input type="number" value="0">↵
64.                   <button class="subtract">-</button>↵
65.                   <button onclick="myFunction2()">Click Me!</button>↵
66.                 </div>↵
67.                </div>↵
68.                <div class="shape four">↵
69.                 <div class="button">↵
70.                 <span></span>↵
71.                   <button class="add">+</button>↵
```

```
72.         <input type="number" value="0">↵
73.         <button class="subtract">-</button>↵
74.         <button onclick="myFunction3()">Click Me!</button>↵
75.       </div>↵
76.     </div>↵
77.     <div class="shape five">↵
78.       <div class="button">↵
79.     <span></span>↵
80.         <button class="add">+</button>↵
81.         <input type="number" value="0">↵
82.         <button class="subtract">-</button>↵
83.         <button onclick="myFunction4()">Click Me!</button>↵
84.             ↵
85.       </div>↵
86.     </div>↵
87.     <div class="shape six" >↵
88.         <div class="button">↵
89.     <span></span>↵
90.         <button class="add">+</button>↵
91.         <input type="number" value="0">↵
92.         <button class="subtract">-</button>↵
93.         <button onclick="myFunction5()">Click Me!</button>↵
94.         <link rel="icon" type="image/x-icon"
    href="/images/favicon.icon">↵
95.         </div>↵
96.       </div>↵
97.     </div>↵
98.     ↵
99.     <script>↵
100.    let buttons = document.querySelectorAll('.button');↵
101.    let buttonsArray = Array.from(buttons);↵
102.    for (const btn of buttonsArray) {↵
103.      let input = btn.querySelector('input');↵
104.      btn.querySelector('.add').addEventListener('click', () => {↵
105.        input.value = parseInt(input.value) + 1;↵
106.      });↵
107.        ↵
108.        ↵
109.        btn.querySelector('.subtract').addEventListener('click', () =>
    {↵
110.        input.value = parseInt(input.value) - 1;↵
111.      });↵
112.    }↵
113.      ↵
114.   </script> ↵
115.    ↵
116.   <script>↵
117.     function myFunction() {↵
118.       alert("Fats Shelf : This is not a healthy choice");↵
119.     }↵
120.   </script>↵
121.    <script>↵
122.       function myFunction1() {↵
123.         alert("Protein Shelf : Limit your choice!");↵
124.       }↵
125.      </script>↵
126.   <script>↵
127.     function myFunction2() {↵
128.       alert("Diary Shelf");↵
129.     }↵
130.   </script>↵
131.   <script>↵
132.     function myFunction3() {↵
133.       alert("Wholegrains Shelf");↵
134.     }↵
135.   </script>↵
136.   <script>↵
137.     function myFunction4() {↵
138.       alert("Fresh Fruit & Veg");↵
139.     }↵
140.   </script>↵
```

```
141.            <script>↵
142.              function myFunction5() {↵
143.                alert("Portion selector: Remember implement portion control");↵
144.              }↵
145.            </script>   ↵
146.
   ↵
147.      <!--fruit_vegtables section-->↵
148.      <div id="fruit_vegtable">↵
149.          ↵
150.        <h2>Fresh Fruit & Veg </h2>↵
151.        <p>↵
152.            The foods on this shelf are low in calories and contain fibre which
     aids digestion.↵
153.            They provide many important vitamins and minerals.<br>↵
154.          <strong> Choose 5 -7 servings a day.</strong><br>↵
155.            The foods in this shelf can help control body weight as part of a
     healthy lifestyle↵
156.            and contain nutrients that protect against heart disease and
     cancer.↵
157.            Enjoy a variety of coloured fruit and vegetables to benefit from
     the different minerals↵
158.            and vitamins each contains. Oranges, strawberries or kiwifruit are
     rich in vitamin C which aids iron↵
159.            absorption.↵
160.            Most fruit and vegetables are fat free.↵
161.  ↵
162.        </p>↵
163.        <table>↵
164.            <tr>↵
165.                <td>↵
166.                    <img src="Images/fruit_vegtable_1.jpg" alt="Fruit & Veg">
     </td>↵
167.                <td>↵
168.                    <img src="Images/fruit_vegtable_2.jpg" alt="Fruit & Veg">
     </td>↵
169.                <td>↵
170.                    <img src="Images/fruit_vegtable_3.jpg" alt="Fruit & Veg">
     </td>↵
171.                <td>↵
172.                    <img src="Images/fruit_vegtable_4.jpg" alt="Fruit & Veg">
     </td>↵
173.            </tr>↵
174.  ↵
175.            <td>seasonal</td>↵
176.            <td>fruit</td>↵
177.            <td>vegtable</td>↵
178.            <td>seasonal_vegtable</td>↵
179.        </table>↵
180.        <P>↵
181.            <strong>Healthy Eating Tip</strong>s<br> Base your meals on
     vegetables,↵
182.            salad and fruit. Add salad vegetables to sandwiches.↵
183.            Limit fruit juice to once a day with a meal and always choose
     unsweetened.↵
184.            Choose fruit and raw vegetables such as chopped carrots as tasty,
     healthy snacks.↵
185.            Add vegetables to stir-fries, stews and curries – the more
     vegetables the better.↵
186.  ↵
187.        </P>↵
188.      </div>↵
189.      <!--wholegrain section-->↵
190.      <div id="wholegrains">↵
191.        <h2>Carbohydrates </h2>↵
192.        <p><strong>Wholemeal cereals and breads, potatoes, pasta and rice
     </strong><br>↵
193.            The foods on this shelf are the best energy providers for your
     body. <br>↵
194.            <strong>Choose 3 to 5 servings a day.Up to 7 servings for teenage
     boys and men aged 19–50.↵
```

```
195.            </strong>↵
196.            <strong>Very active people will need more.</strong><br>Wholegrain
     choices contain fibre to help your digestive↵
197.            system and can protect against bowel diseases. Wholemeal breads,
     cereals and potatoes provide the best↵
198.            energy for the body to work. The amount of energy you need depends
     on your physical activity levels. Adults↵
199.            watching their weight will need less. <strong>The number of
     servings you need depends on age, size, if you are a man or↵
200.            a woman and on activity levels.</strong>↵
201.        </p>↵
202.        <table>↵
203.            <tr>↵
204.                <td>↵
205.                    <img src="Images/wholegrains_1.jpg" alt="Wholegrains">
     </td>↵
206.                <td>↵
207.                    <img src="Images/wholegrains_2.jpg" alt="Wholegrains">
     </td>↵
208.                <td>↵
209.                    <img src="Images/wholegrains_3.jpg" alt="Wholegrains">
     </td>↵
210.                <td>↵
211.                    <img src="Images/wholegrains_4.jpg" alt="Wholegrains">
     </td>↵
212.            </tr>↵
213. ↵
214.            <td>potatoes</td>↵
215.            <td>wheat</td>↵
216.            <td>pasta</td>↵
217.            <td>bread</td>↵
218.        </table>↵
219.        <P><strong>Healthy Eating Tips</strong> <br>Choose a variety of foods
     from this shelf every day. ↵
220.            Try using brown rice and wholewheat pasta and check your portion
     guide.↵
221.        </P>↵
222.     </div>↵
223.     <!--dairy section-->↵
224.     <div id="dairy">↵
225.        <h2>Cheese Milk & Yogurt</h2>↵
226.        <p><strong>Milk, yogurt and cheese</strong> <br>Calcium found in dairy
     foods is important for bone health and especially during the teenage growth
     spurt.↵
227.            Vitamin D helps absorb calcium better. The Irish diet is low in
     vitamin D – talk to your pharmacist or doctor about taking a supplement.↵
228.            Low fat options provide the same amount of calcium and other
     nutrients with fewer calories and saturated fat. ↵
229.            All foods from this shelf are a good source of calcium, protein,
     vitamin B12, riboflavin and vitamin A. ↵
230.            </p>↵
231.        <table>↵
232.            <tr>↵
233.                <td>↵
234.                    <img src="Images/dairy_1.jpg" alt="Dairy"></td>↵
235.                <td>↵
236.                    <img src="Images/dairy_2.jpg" alt="Dairy"></td>↵
237.                <td>↵
238.                    <img src="Images/dairy_3.jpg" alt="Dairy"></td>↵
239.                <td>↵
240.                    <img src="Images/dairy_4.jpg" alt="Dairy"></td>↵
241.            </tr>↵
242. ↵
243.            <td>cheese</td>↵
244.            <td>milk</td>↵
245.            <td>greek yogurt</td>↵
246.            <td>yogurt</td>↵
247.        </table>↵
248.        <P><strong> Healthy Eating Tips </strong><br>Choose reduced-fat or low-
     fat varieties.↵
```

```
249.                  Choose low fat milk and yogurt more often than cheese. Milk on
      cereal can be a good ↵
250.                  way to reach 5 servings a day if aged 9 to 18 years. Some yogurts
      and yogurt drinks ↵
251.                  can have added sugar. Check the label.If choosing dairy
      alternatives such as soya milk and yogurts,↵
252.                   choose those with added calcium. </P>↵
253.      </div>↵
254.      <!--healthy_protein section-->↵
255.      <div id="healthy_protein">↵
256.          <h2>Tasty Mains </h2>↵
257.          <p><strong>Meat, poultry, fish, eggs, beans and nuts</strong><br>↵
258.              The foods on this shelf provide protein for growth and repair. ↵
259.              They are also the main source of iron for healthy blood.↵
260.               <strong>Choose 2 servings a day. ↵
261.              </strong><br>Lean red meat is a good source of iron.↵
262.              Chicken, turkey and fish are good low-fat options. Oily fish
      provides essential omega 3 fats. ↵
263.              Beans and eggs are good sources of protein and are low in fat. ↵
264.              They are a good choice for meat free days.↵
265.              Limit processed salty meats such as sausages, bacon and ham – not
      every day.          ↵
266.          </p>↵
267.          <table>↵
268.              <tr>↵
269.                  <td>↵
270.                      <img src="Images/healthy_protein_1.jpg" alt="Raw Protein">
      </td>↵
271.                  <td>↵
272.                      <img src="Images/healthy_protein_2.jpg" alt="Raw Protein">
      </td>↵
273.                  <td>↵
274.                      <img src="Images/healthy_protein_3.jpg" alt="Raw Protein">
      </td>↵
275.                  <td>↵
276.                      <img src="Images/healthy_protein_4.jpg" alt="Raw Protein">
      </td>↵
277.              </tr>↵
278.  ↵
279.              <td>raw protein</td>↵
280.              <td>fresh protein </td>↵
281.              <td>healthy protein</td>↵
282.              <td>tender steak</td>↵
283.          </table>↵
284.              <P><strong>Healthy Eating Tips</strong> Base your meals on
      vegetables, salad and fruit. ↵
285.              Add salad vegetables to sandwiches. Limit fruit juice to once a day
      with a meal and always choose unsweetened. Choose fruit and raw vegetables such
      as chopped carrots as tasty, healthy snacks. ↵
286.              Add vegetables to stir-fries, stews and curries – the more
      vegetables the better.↵
287.          </P>↵
288.  ↵
289.      </div>↵
290.      <!--fats section-->↵
291.      <div id="fats">↵
292.          <h2>Fatty Oils</h2>↵
293.          <p><strong>Foods and drinks high in fat, sugar and salt</strong>↵
294.              Most people consume snacks high in fat, sugar and salt and sugar
      sweetened drinks up to ↵
295.              6 times a day (Healthy Ireland Survey 2016). There are no
      recommended servings for this shelf ↵
296.              because they are not needed for good health. These foods have
      little nutritional value and may ↵
297.              cause obesity which can lead to heart disease, type 2 diabetes and
      some cancers. Many processed↵
298.              foods like cakes, biscuits and confectionery contain high levels
      of added sugars and can be ↵
299.              high in calories. Eating too much salt can lead to raised blood
      pressure, which triples your ↵
```

```
300.                chances of developing heart disease and stroke. Many processed
       foods like takeaways and ready ↵
301.                meals are high in fat and can be harmful to heart health.
       ↵
302.          </p>↵
303.          <table>↵
304.            <tr>↵
305.              <td>↵
306.                <img src="Images/fats_1.jpg" alt="Fats"></td>↵
307.              <td>↵
308.                <img src="Images/fats_2.jpg" alt="Fats"></td>↵
309.              <td>↵
310.                <img src="Images/unhealthy_1.jpg" alt="Fats"></td>↵
311.              <td>↵
312.                <img src="Images/unhealthy_4.jpg" alt="Fats"></td>↵
313.            </tr>↵
314. ↵
315.            <td>butter & oil</td>↵
316.            <td>spread</td>↵
317.            <td>candy</td>↵
318.            <td>fries</td>↵
319.          </table>↵
320.          <P><strong>Healthy Eating Tips</strong> Limit foods and drinks high in
       fat, sugar and salt to sometimes ↵
321.                - not every day. Choose smaller amounts or fun-size servings. Limit
       chips and takeaway food as much ↵
322.                as possible - most are very high in fat, salt and calories. ↵
323.                Choose healthy snacks such as fruit and vegetables. Drink water
       instead of sugary drinks.↵
324.          </P>↵
325. ↵
326.      </div>↵
327.      <!--serving guide section-->↵
328.      <div id="portion">↵
329.          <h2>How much to eat</h2>↵
330.          <p><strong>Serving Size Guide</strong> <br><strong><em>1 serving</em>
       </strong>↵
331.                <br><strong>Cereals, cooked rice and pasta </strong><br>Use a 200ml
       disposable plastic cup to guide portion serving size.<br> Reduced fat spread
       Portion packs of reduced fat spread found in cafes can guide the amount you
       use. <br>One should be enough for two slices of bread. <br>↵
332.                <strong>Vegetable, salad and fruit </strong><br>Use a 200ml
       disposable plastic cup to guide portion serving size. <br>Oils Use one teaspoon
       of oil per person when cooking or in salads. cup dry porridge oats or ½ cup
       unsweetened muesli 1 cup flaked type breakfast cereal 1 cup cooked rice, pasta
       or noodles Apple, orange, pear or banana 1 Plums, kiwis or mandarin oranges 2
       Strawberries 6 Grapes 10 Raspberries 16 Cooked vegetables - fresh or frozen ½
       cup Salad - lettuce, tomato, cucumber 1 bowl <br>↵
333.                <strong> Meat, poultry and fish</strong> <br>The palm of the hand,
       width and depth without↵
334.                fingers and thumbs, shows how much meat, poultry and fish you need
       in a day. Lean beef, ↵
335.                lamb, pork, mince or poultry 50-75g cooked (half size of palm of
       hand) Cooked fish 100g <br>↵
336.                <strong>Cheese </strong><br>Use two thumbs, width and depth to
       guide portion size.2 thumbs (25g) of hard or semi-hard cheese such as cheddar
       or edam 2 thumbs (25g) soft cheese such as brie or camembert 2↵
337.                ↵
338. ↵
339.          </p>↵
340.        ↵
341.            </div>↵
342.      <!--footer section-->↵
343.      <div id="footer">↵
344.        <h2>Contact Me!</h2>↵
345.        <p>Sinead's Mobile: +353 876030099</p>↵
346.        <p>Copyrigt &copy; 2022 , SJK_Code</p>↵
347.        <p>All rights reserved!<br>↵
348.            developed and maintained by SJK</p>↵
349.        <hr>↵
350.        <!-- section for navigation-->↵
```

```
351.              <div>↵
352.                  <nav >↵
353.                    <span>↵
354.                      <ul>↵
355.              <a href="#home">Home</a>|↵
356.              <a href="#fruit_vegtable">Fruit & Veg</a>|↵
357.              <a href="#wholegrains">Wholegrains</a>|↵
358.              <a href="#dairy">Dairy</a>|↵
359.              <a href="#healthy_protein">Raw Protein</a>|↵
360.              <a href="#fats">Fats</a>|↵
361.              <a href="#portion">Portion Guideline</a>|↵
362.              <a href="#footer">Contact</a>↵
363.                      </ul>↵
364.                    </span>↵
365.                  </nav >↵
366.                </div>↵
367.        </div>↵
368.      ↵
369.  ↵
370.  </body>↵
371.  ↵
372.  </html>
```

Used the HTML parser.

Total execution time 33 milliseconds.