

9 September 2011 Trade Consultation Forum





"Food Safety Charter"

- Jointly developed by the CFS and the food trade
- Food trade provide quality service wellgrounded on food safety to customer





Commitments of the Signatory

- Support Food Safety Charter
- Keep updated on food safety development
- Promote good image of food trade







Food Safety Charter Signatory









Presentation Ceremony



2008/09



2009/10





Charter Annual Meeting 2010/11











中心 centre for Food Safett

Food Safety Charter Newsletter





日蘇食物安全「鍼」聯

食物安全「鍼」 関本聚合 探帖承當人

食物安全「鍼」第 2011/12 表彰計劃

承諾人召募 中心活動

區域研討會"從食物事故 到您拥管理" 承號人專訪一食物安全

巡巡展覽 食物安全發展近识

表物安全條例 食物安全條例 食物殘餘除實際的建議規 與七中

食物安全電子信息服務 業界支援

Content Table
Food Safety Charler
Annual Meeting
Signatory Visit
Food Safety Charler
2011/12
Recognition Schame

Recruitment of Signatory

CFB activities
Regional Symposium "Rom
Food Incidents to Crists
Management"

Intensiew with Signatories – Food Safety Bulletin Rowing But billion Food Safety Development Update

Food Safety Ordinance Proposed Regulatory Pramework for Pasifolds Realdues in Food Electronic Naws (E-news) Support to Trade 此趣無特別為食物安全「就」能的承認人順印。介紹食物安全「說」部及食物安全中心的最新動向。 This Newslather is specially published for the Signatories of the Food Satety Charter to Introduce the labest news of the Charter and the Carbin for Food Satety.

食物安全「誠」諾周年聚會

中心於2011年2月24日在蓄港蓋南教育年會舉辦首次的袁物安全「鹹」腦周年 聚會。有別於過往兩年的國春原閱憶式,是次周年聚會做勞到袁物黨專家講解 最新。 新華

食物安全專具陳漢儀醫生在致辭時表示,今次的選年聚會只是一個絕點,中心 會在將來繼續透過不同的途徑,為承諾人提供最新的食物安全資訊,並邀請承

諾人在不同的範 等作出分享,務 求令承諾人獲得 更全面的資訊, 提升食物安全。

在承諾人經驗分享環節 中·新榕記集團的董事 及採購經理劉廣財先生 讀解如何在採購食物材 料時確保食物安全。



食物安全專用陳英雄醫生致動物辭。 Dr Constance Chan, Controller of the CFS presented the Welcome speech.

Food Safety Charter Annual Meeting

The tirst Food Safety Charter Annual Meeting was held by the CFS on 24 February 2011 at the YMCA of Hong Kong. Utiliteral from the Certificate Presentation Ceremony held in the past two years, the Annual Meeting Invited food experts to provide the latest food safety information and Signatories to share their experience in examing food adely in daily operation.



Signatories participation and support





Display Charter Certificate













Implement Risk Management Measures (1)

各類用具需常清洗及分類

Separation of raw and cooked food



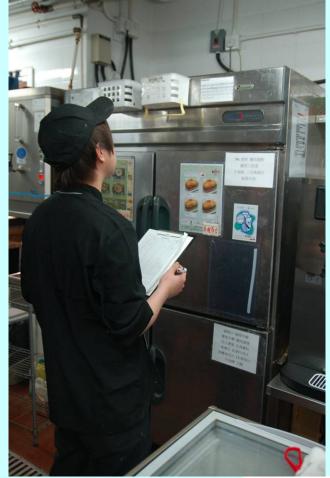




Implement Risk Management Measures (2)

Record Keeping









Implement Risk Management Measures (3)

Practicing good personal hygiene









Public awareness of the Charter





Food Safety Bulletin - News on New Dishes (Dec 2010)





製作「軟殼蟹香芒米紙卷」安全要訣

今期我們訪問「食物安全『誠』第」的承諾人「心・泰」。「心・泰」是一間廣受歡迎 的泰式餐廳,提供一個舒適及清潔的環境,讓顧客細意品嚐性們精心热製的美味新該泰 葉。「心・泰」其中一道深受食客推崇的葉式是「軟殼蟹香芒米紙袋」。這道獲得不少 好評的葉式,到底有什麼製作粉缺呢?

「心・泰」助理總廚師孫定園師傅表示,軟影蟹香芒米紙卷是即叫即製的,而製作秘訣包括:

	如何配製	磁鉄
W.	首先,要購買品質良好的收斂整,就後把 軟板蟹洗淨	檢收步驟十分重要,收 實時需要檢查收取之實 品,並以先入先用的方 法貯存,以確保食物之 品質
AT .	吸乾水分,蘸与脆 漆,放入沸油內炸至 。金黃色,盛起,隔油 備用	
1	越式米紙用水浸軟, 抹乾水	米紅只霄漫數秒鐘·不 能浸太久



14

食物安全中心 Centre for Food Safety

Food Safety Bulletin - News on New Dishes (Mar 2011)





上,並立刻送給

顧客享用



District Roving Exhibition







Updated Exhibition Board













Updated Exhibition Board

食物業界的風險管理措施

Risk management measures in the food trade



生熟分開 Separation of Raw and Cooked Food

使用颜色代碼 Lise colour codes









特別機器:持續至(機器)自職公司 (自2008年程成為自物安全「誠」語來語人)] Special thanks to: Satay King (Holding) Co. Ltd. (Food Safety Charter Sepatory ence 2

食肆不僅提供不同顏色的用具給員工處理不同類壁的食物,並嚴 貼指引提機員工,竟使用不同的顏色代碼。例如藍色砧板用來處理生的 食物,綠色站板用來處理集物。企園也站板用來處理熱的食物。上屬中 的員工正在使用貼有紅色膠貼的白色砧板及刀來切離劑糕。

Food premises not only provides utensils with different colours for different types of food, but also posts up guidelines to remind staff the consistent use of different colour codes. For example, blue chopping board for raw food, green chopping board for vegetable and white chopping board for cooked food. From above pictures, a staff uses white chopping board and knife with red sticker to cut the turnip cakes.

明確標示貯存位置

Label storage locations clearly







食物業界的風險管理措施

Risk management measures in the food trade



示來貨日期·確保先入先出

el receiving date to ensure first-in-first-out





開稿書: 小高調報票 (自 2008年底成為食物安全「麓」原来原入)]

肆在包裝上標示食物的來貨日期,讓員工技先人先出的原期使用食材。 od premises labels food with receiving date on the package, so that the staff e raw materials according to the first-in-first-out principle.

錄及審查貯存溫度

ord and check the storage temperature



冷凍食物需貯存於攝氏4度或以下。食肆能 都會檢查写疊溫度,把溫度紀錄在溫度紀 部門主管審查。

Chilled food should be kept at temperature or below 4°C. Staff checks the temperature refrigerator regularly everyday. They recontemperature on the log sheet for supervise checking.



[特別機器: 森布茶房 (自20) 安全「装」原味施入3] [Special thanks to: Azabusab Charter Signatory since 2010]





食物業界的風險管理措施

Risk management measures in the food trade



提供足夠的洗手設備 Provide adequate hand-washing facilities

員工正依照程序清潔雙手,貪肆提供的洗手設備充足。包括視波及抹手纸,並在倉限位置 廣贴洗手步骤,提醒員工正確的洗手程序。 Staff is following the instruction to wash his hands. Food premises provides sufficient facilities for hand washing which include soap and paper towel. The hand washing instruction is also stuck in conspicuous place to remind them the proper hand washing

[神原傳播: 音音日報 图点 (自2 000 年程成為食物安全 「誠」等來源人]] [Special Thanks In: head riddo honglang (Food Safety Carter Sepadory sense 2002]]

為員工提供手套及口罩

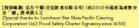
Provide gloves and masks for staff

員工在配製食物時戴上 手套及口罩。 Staff wears gloves and

procedure.

Staff wears gloves and masks during food preparation.













Signatories Introduction

露干川

地址: 九龍尖沙咀漆咸道 年大廈地下A鋪

本店對食物安全非常重視, 要性,所以本店(荃灣店及) 常法管理,另外尖沙咀亦已

福臨門(九龍)酒家有限

地址: 九龍尖沙咀金巴利道 53-5 下8號舖及1樓

本店九龍福臨門海鮮魚翅酒家於一 業。公司宗旨以優質的食物及服務基 直以來均受各方讚賞。

香港日航酒店

地址: 九龍尖沙咀東部麼地道 72 號

Hotel Nikko Hongko International headqu hotel offers food and French restaurant, a Chinese restaurant, and a Sky Lounge.

杏花樓

地址: 香港銅鑼灣白沙道 4 號地下

杏花樓始創於二十年代百花齊放的廣州,由譽滿 羊城的甜品師傅親自主理。經過多年來的發展, 除甜品外,亦致力炮製中式小菜及西餐。

98度餐飲集

地址: 九龍尖沙唱樂理 23 號 A 地下

餐廳供應各地 飯、泰式海南 什。

金鳳

以上資料由承諾人提供

地址:

- 尖沙咀山林道 9 號卓能中心地下 A 鋪
- 太子荔枝角道 102 號金鳳樓地下

本餐廳創立於 1969 年,以既腍滑又有肉味的牛 扒馳名,被譽為當時「人人食得起」的西餐。宗 旨是「要客人吃得開心」,用料認真,價廉物





地址: 九龍油麻地窩打老 際 1樓部分

City Café offers a wide sel delicacies, refreshing food style kitchen enables the (their cooking skills in fron for breakfast, lunch and di nenu available.



Promotion





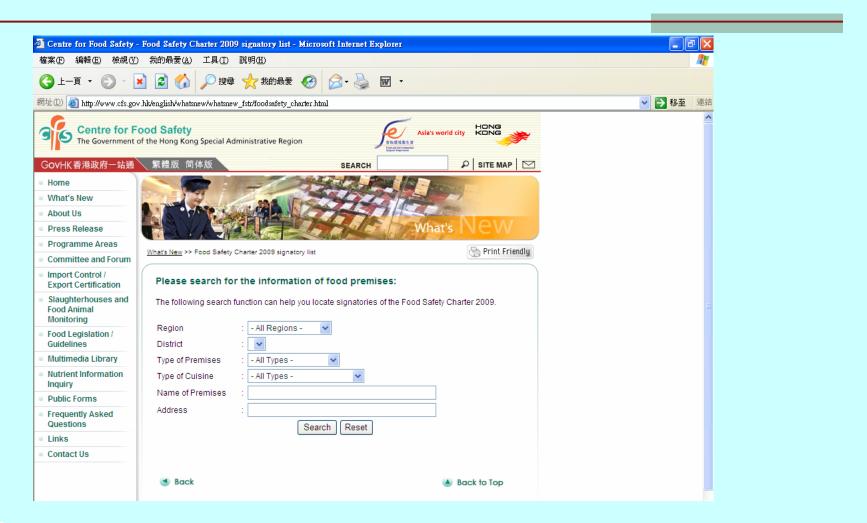








Website







Mobile Application

■ To be launched by end of 2011









Tools















Food Safety Charter 2010 /11





Recognition Scheme of Food Safety Charter

■ Launched in 2009/10

- To recognise the continuous support of food trade associations and licensed food premises
- Two categories
 - food trade associations
 - licensed food premises





Recognition Scheme of Food Safety Charter

(Food Trade Associations)

- sign up to the Charter for three consecutive years
- successfully encourage their members to sign up to the Charter for three consecutive years
- → Star Award in Charter Certificate





Recognition Scheme of Food Safety Charter

(Licensed Food Premises)

■ sign up to the Charter for three consecutive years

- meet the food safety and hygiene requirements in the past two years
- → Award in Charter Certificate





Signatory Category

Years	Category	Numbers	total
2008	Association	20	1678
	Retail Outlet	849	
	Food Premises	809	
2009	Association	21	1806
	Retail Outlet	1058	
	Food Premises	727	
2010	Association	21	2088
	Retail Outlet	1039	
7	Food Premises	1028	28 食物



Let's join to ensure food safety





