

# 安全製作盆菜錦囊

## Tips for Safe Production of "Poon Choi"

- ☞ 確保有足夠人手、地方及用具預備盆菜
- ☞ 不應接受超越能力負荷的訂單
- ☞ 向信譽良好的持牌供應商購買材料
- ☞ 避免過早製作盆菜
- ☞ 食物要徹底煮熟，中心溫度須達攝氏75度或以上至少30秒
- ☞ 盆菜於製好至運送期間須保持在攝氏60度以上
- ☞ 提醒顧客提取、貯存和翻熱盆菜的適當方法
- ☞ 提醒顧客盡快享用盆菜
- ☞ 向顧客提供公匙和公筷
- ☞ Ensure adequate manpower, food room area and equipment for "Poon Choi" production
- ☞ Do not entertain orders beyond your capacity
- ☞ Order raw materials from reputable and licensed suppliers
- ☞ Avoid cooking "Poon Choi" too early in advance
- ☞ Cook food thoroughly with the core temperature at 75°C or above for at least 30 seconds
- ☞ Keep "Poon Choi" above 60°C after production and during delivery
- ☞ Remind customers the proper ways to collect, to keep and to reheat "Poon Choi"
- ☞ Remind customers to consume "Poon Choi" as soon as possible
- ☞ Provide communal spoons and chopsticks for customers



≥75°C

