

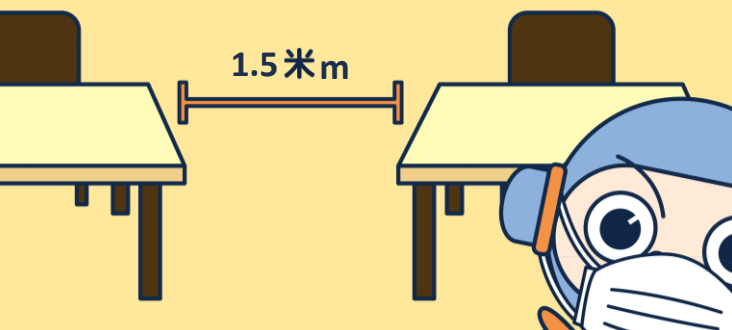


食安中心與食肆同心抗疫 預防2019冠狀病毒

Safe food and good hygiene practices Together we beat COVID-19

減接觸

Reduce social contacts



保持座距、提供外賣選擇
Maintain sufficient distance between seats; offer takeaway options

常清潔

Keep clean



加強清潔，定期以1:99稀釋漂白水消毒設施
Step up cleansing and use 1:99 diluted bleaching agent for regular disinfection of facilities

備公筷

Provide serving cutlery



有需要時，提供公筷公羹
Provide serving cutlery if sharing food is needed

慎飛沫

Beware of droplets



咳嗽或打噴嚏時，要用紙巾掩蓋口鼻
Cover mouth and nose with a tissue paper when coughing or sneezing

勤洗手

Wash hands frequently

20
秒Sec.



用梘液和清水清潔雙手，搓手最少20秒
Wash hands with liquid soap and water, and rub for at least 20 seconds

煮熟透

Cook thoroughly



徹底煮熟食物
Cook food all the way through

有關2019冠狀病毒病的最新資訊，可瀏覽 For more information on COVID-19, please visit www.coronavirus.gov.hk

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