



Draft Trade Guidelines on Safe Production of Buns and Sandwiches

Trade Consultation Forum
9 December 2011

Purpose

- To invite the trade to comment on the Draft Trade Guidelines on Safe Production of Buns and Sandwiches

Background

- Available data have shown that some higher risk buns such as coconut and cream bun and hot dog available in the local market may have sub-optimal microbiological quality

Buns and sandwiches

- Buns with no further handling after baking and without perishable fillings have lower microbiological risks in general
 - Ranges of buns & sandwiches available in the market are subject to post-baking handling
 - combination of fillings and bread
 - majority are not reheated thoroughly before serve
- Higher microbiological risk

Draft Trade Guidelines on Safe Production of Buns and Sandwiches

Objective -

- To help food trade implement food safety measures in their operations in order to produce and sell wholesome and safe buns and sandwiches

5 Keys to Food Safety

1. **Choose**
(Choose safe raw materials)
2. **Clean**
(Keep hands and utensils clean)
3. **Separate**
(Separate raw and cooked food)
4. **Cook**
(Cook thoroughly)
5. **Safe Temperature**
(Keep food at safe temperature)

Temperature Control for Buns and Sandwiches

- Except certain buns which are safe to store at room temperature within their shelf-life e.g. plain rolls and buns with no further handling after baking and without perishable fillings, as a general rule, after proper cooling, if buns and sandwiches have been kept under room temperature (including time for transportation):
 - for less than 2 hours, they can be refrigerated for final use later or used before the 4 hours limit is up
 - for more than 2 hours but less than 4 hours, they should be used within the 4 hours limit is up but should not be returned to the refrigerator
 - for more than 4 hours, they should be discarded

Tips for Safe Production of Coconut and Cream Buns

- ✓ Estimate the demand including the cream filling carefully to avoid over-production
- ✓ Use separate utensils to handle raw food and cooked food i.e. buns
- ✓ Due to the high sugar content which will not support the growth of dangerous microorganisms, some artificial creams may be safe at room temperature. In case of doubt, advice should be sought from the supplier or discard artificial cream stored at room temperature after 4 hours
- ✓ Avoid prolonged storage at room temperature; discard coconut and cream buns which are kept under room temperature after 4 hours
- ✓ Always follow good personal hygiene practices



Tips for Safe Production of Hot Dog

- ✓ Store ingredients properly; refrigerate perishable items at 4°C or below
- ✓ Estimate the demand carefully to avoid over-production
- ✓ Except ready-to-eat sausages, cook sausages thoroughly, with core temperature at 75°C or above for 30 seconds
- ✓ Refrigerate hot dogs which are kept under room temperature within 2 hours or discard them after 4 hours
- ✓ Always follow good personal hygiene practices



Way forward

- Draft guidelines have been uploaded to the CFS website
- Comments are welcome till the end of December 2011
- Finalised version will be widely distributed and uploaded to the CFS website for trade reference

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