

# 售賣機行業的食物安全及衛生指引 GUIDELINES ON FOOD SAFETY AND HYGIENE FOR VENDING INDUSTRY

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# 售賣機出售的即食食物 READY-TO-EAT FOOD SOLD BY VENDING MACHINE

- 近年市面上出現一些新種類食物售賣機，出售即食食物
  - 需要溫度控制(例如冷凍或熱存)
  - 或於售賣機內進行簡單加工(包括輸送食物的過程)
- In recent years, there have been new types of vending machines selling ready-to-eat food
  - Involve temperature control (e.g. chilling or hot holding)
  - or simple processing on site (including a dispensing process)



## 售賣機出售的即食食物 READY-TO-EAT FOOD SOLD BY VENDING MACHINE

- 如沒有妥善控制溫度和清潔售賣機的加工處理或輸送系統，或會滋生和積聚微生物
- 發售的即食食物有潛在的微生物風險
- Without proper temperature control and cleaning of processing or dispensing systems in vending machines, microbiological growth and build-up of microorganisms may occur
- Posing potential microbiological risk in the ready-to-eat foods sold

# 售賣機行業的食物安全及衛生指引 GUIDELINES ON FOOD SAFETY AND HYGIENE FOR VENDING INDUSTRY

- 食物安全中心製備了《售賣機行業的食物安全及衛生指引》，詳細闡釋以售賣機出售即食食物相關的建議
- 旨在協助業界確保售賣機售予消費者的產品合乎衛生
- The Centre for Food Safety issued “Guidelines on Food Safety and Hygiene for Vending Industry” with details of the relevant advice on ready-to-eat foods sold by means of a vending machine
- To help the trade to ensure that a hygienic product is delivered to the consumer from vending machines



## 給業界的建議 ADVICE TO TRADE

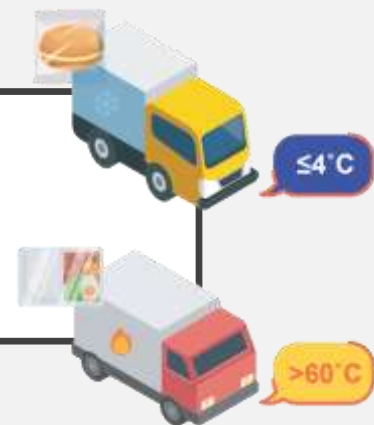
- 應以合乎衛生的方式為售賣機補充食材
- 留意售賣機內食品/食材的保質期。未售出的食品/食材須在保質期完結前取出，改以新貨補替
- 定期清潔售賣機，包括食物取出口、機身內外表面，以及任何食物接觸面
- The ingredients should be refilled to the vending machines in a hygienic manner
- Keep track of the shelf life of food products/ingredients in vending machines. Remove the remaining stock and replace with fresh ones before the expiry of the shelf life
- Clean vending machines regularly, including the food take out port, outer and inner surfaces and any food contact surfaces

## 給業界的建議 ADVICE TO TRADE



- 確認就地清洗(cleaning-in-place (CIP))系統按原定計劃運作，在清洗時間、溫度及清潔液流量和濃度方面，均達致運作目標
- 制定CIP系統的標準運作程序，並為操作人員提供相關培訓和定期複修課程
- Verify that any cleaning-in-place (CIP) system is operated as intended and all target set points were met during the operation: cleaning time, temperature, flow rate, concentrations of cleaning solutions
- Establish Standard Operating Procedures (SOP) on the CIP systems and provide relevant training and regular refresher courses to the operators

## 給業界的建議 ADVICE TO TRADE



- 需要溫度控制的食物/食材，在運送途中或在售賣機存放期間，須保持在合適溫度範圍，例如熱食在攝氏60度以上，冷食則在攝氏4度或以下
- Store the food products/ingredients which require temperature control at appropriate temperatures, e.g. above 60°C for hot food and at 4°C or below for cold food, during transport in vehicles and storage in vending machines

## 給業界的建議 ADVICE TO TRADE



- 持續監察售賣機的運作情況(例如以電腦控制監察系統等方式)，如系統發出運作問題警報，應盡早跟進。
- 定期檢視售賣機的運作記錄，確保售賣機操作正常
- 按照售賣機製造商的指示，定期保養售賣機
- Continually monitor the vending machines, e.g. by using computer-controlled monitoring system, during their operation and follow up any system alerts on operational problems as soon as possible.
- Review the operational records regularly to ensure that the vending machines are functioning normally
- Carry out maintenance of the vending machines regularly according to the instructions of the manufacturers of the vending machines.





謝謝  
THANK YOU