

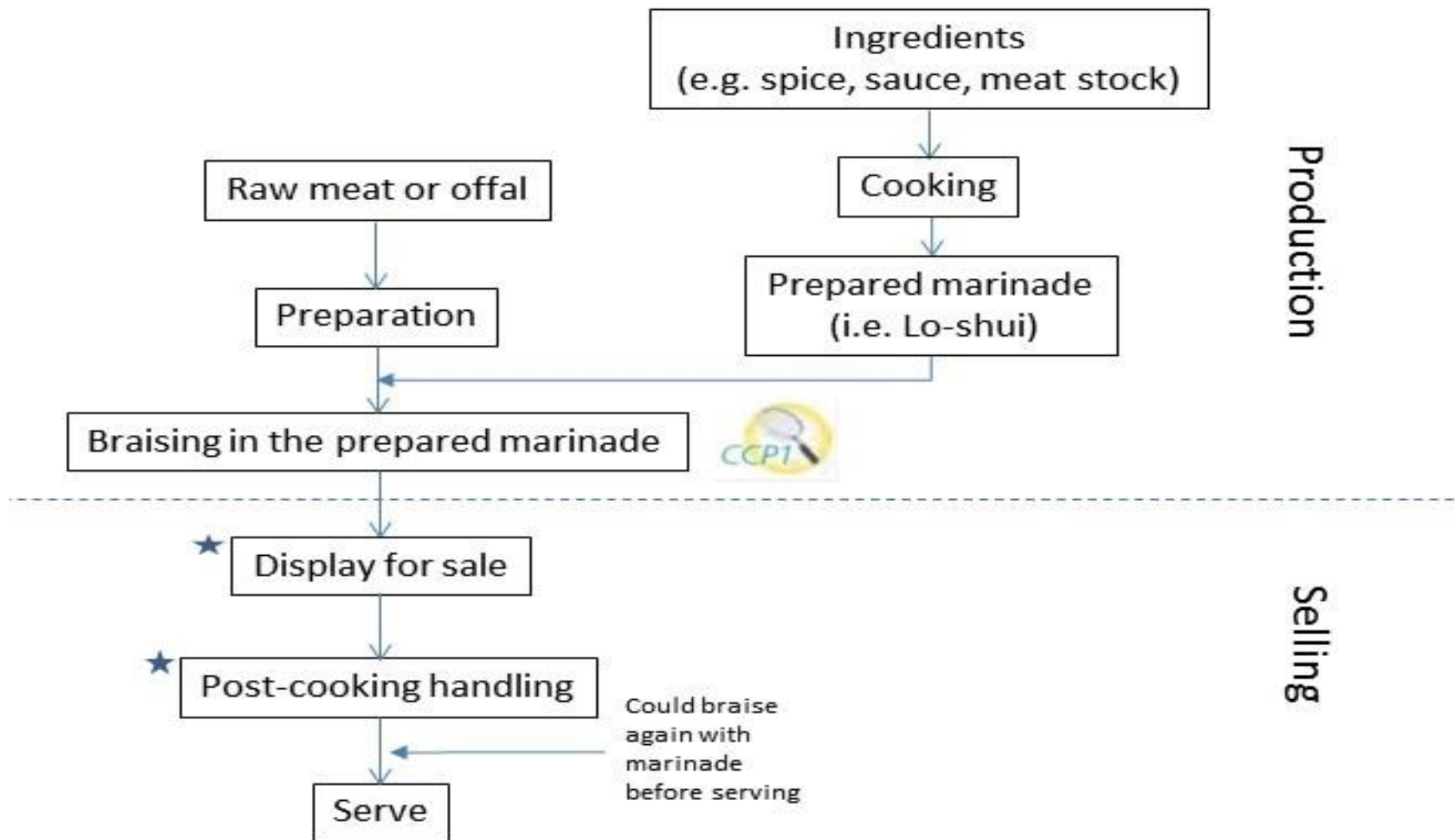
Food Safety Advice for Manufacture and Sale of Lo Mei

Trade Consultation Forum
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Introduction

- ❖ **Lo Mei is specially processed meat, poultry and offal braised and soaked in large volume of a specialty marinade (i.e. Lo Shui 鹵水) for a period of time for flavour enrichment**
- ❖ **Lo Mei is classified as a type of restricted food, manufacturing for sale of Lo Mei is subject to licensing control of the FEHD by specific licence or permission for the sale of Lo Mei**

Flow Diagram for the Production of Lo Mei



- ★ Although not identified as CCPs, it is very important to observe hygienic practice in these steps in order to prevent contamination by microorganisms.

Food Safety Advice for Producing and Selling of Lo Mei

Purchasing

- ✿ Buy raw materials from reliable sources
- ✿ Inspection of goods for free from any sign of contamination or damage to the packaging and proper traceable purchase documentation are necessary

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Preparation and cooking (1)

- ✿ The demand of Lo Mei should be carefully estimated to avoid over-production
- ✿ Well plan the production schedule of Lo Mei can avoid unnecessary early production before sale, e.g. adopt separate rounds of production
- ✿ Regularly checking Lo Shui quality and discard it for any signs of spoilage (e.g. change in smell)

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Preparation and cooking (2)

- ✿ Properly thaw frozen meat and offal
- ✿ Raw and cooked meats should be handled with separate utensils
- ✿ Lo Mei should be thoroughly cooked. The Lo Shui should be kept at a temperature above 60°C during the business hours

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Display and Storage (1)

- ✿ At the end of each day's production, cool Lo Shui from 60° C to 20° C as quickly as possible (within 2 hours); and from 20° C to 4° C, within 4 hours or less
- ✿ Lo Shui should be stored under refrigeration or kept under low temperature storage after the business hours
- ✿ Reheat the cooled Lo Shui thoroughly until its core temperature reaches 75° C or above, or to the complete boil before use

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Display and Storage (2)

- ✿ **As a general rule, if properly handled Lo Mei has been displayed at temperature higher than 4°C:**
 - **for less than 2 hours, they can be refrigerated for 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 before the 4 hours limit is up but should not be returned to the refrigerator**
 - **for more than 4 hours, they should be discarded**

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Cutting and packaging

- ✿ **Use separate utensils and equipment to handle raw food and cooked Lo Mei respectively**
- ✿ **Keep clean and hygiene boards, knives, utensils, working tables and wiping cloths, and regularly sanitise them**
- ✿ **Different staff should be deployed for handling cash and food**

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Personal and Environmental Hygiene

- ✱ **Adopt same standard of personal and environmental hygiene as other food premises**
 - **properly cleaned and disinfected utensils and equipment**
 - **staff with clean clothing and properly covered the wounds**
 - **sick staff avoided to work**
 - **regularly reminded the staff for proper hand washing and food hygiene**

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Key Points to Note

1. **Cooking is the Critical Control Point (CCP) to destroy microorganisms in production of Lo Mei** (*cook Lo Mei thoroughly -- food core temp $\geq 75^{\circ}\text{C}$; Lo Shui holding temp $> 60^{\circ}\text{C}$)*
2. **Prolonged display of the Lo Mei at room temperature could lead to unsatisfactory microbiological quality** (*Lo Mei kept in room temp > 4 hr must be discarded*)
3. **Unhygienic handling of Lo Mei after the cooking step may also result in cross contamination by microorganisms** (*independently handling cash and food; separate set of equipment/utensil for raw meat and cooked Lo Mei*)

Thank you