

食物送遞商提供非 食物送遞服務的食 物安全問題

Food Safety Issues of Food
Delivery Agencies
Providing Non-Food
Delivery Services



- 隨着上門送餐服務成為大勢所趨，一些食物送遞商乘勢擴展其業務，提供非食品的外送服務，例如送遞清潔劑、電池及文具用品。
- 然而，此舉令人關注當中所涉及的食物安全問題。

- While door-to-door meal delivery is hotly trending, some food delivery agencies are upscaling their businesses by providing delivery services of non-food items such as detergents, batteries and stationeries.
- This practice, however, raises certain food safety concerns.





- 與非食品一起包裝的食物，在運送過程中可能會受到微生物、滲漏或濺溢的非食用化學品或雜質所污染。
- Packed together with non-food items, foods might risk contamination by microorganisms, the leakage and spillage of non-edible chemicals or foreign substances during transportation.
- 此外，在沒有時間或溫度控制的情況下送遞食物，會增加食物安全風險。送遞時貯存溫度不當，對非食品影響甚微，但卻可能會導致食物滋生細菌和變壞。
- Besides, delivering foods without time or temperature control can increase food safety risk. While minimally affecting non-food items, delivery without proper holding temperatures could lead to bacterial growth and deterioration in food.



- 為了保障食物安全，食物送遞商應把食物存放在清潔的合適容器中，並與非食品分開放進不同的貯存箱內，以減少污染的機會
- 在送遞期間，應嚴格控制和監察食物的貯存溫度
- 至於食物送遞車輛，如果這些車輛或容器曾用於運送食物以外的任何物品，則應在每次運載之間進行徹底清潔，以避免污染的風險

- To safeguard food safety, food delivery agencies should store food in clean and suitable containers in separate compartments from non-food entities to minimise contamination
- A tight control and monitoring on the food storage temperature during delivery should be in place
- For food delivery vehicles, if those vehicles or containers have been used for transporting anything other than food, thorough cleaning is required between loads to avoid the risk of contamination



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