

街頭小食店的食物安全指引

TRADE GUIDELINES FOR STREET FOOD STALLS

業界諮詢論壇
Trade Consultation Forum

19.9.2025

街頭小食 Street Food

- 街頭小食是香港具代表性的美食之一，深受本地人和遊客歡迎
- 小食店全日要應付大量需求，在狹小的工作空間提供總類繁多的食物
- 一些食物安全措施有時很容易會被忽略，增加了食物受污染的風險
- Street food is a signature culinary offering in Hong Kong, popular with locals and tourists alike
- Street food stalls face high demand throughout the day, offering a wide variety of food in a confined space
- Some food safety measures can be easily overlooked, increasing the risk of food contamination



近年個案 Recent cases



- 有小食店的港式鹵水串和食品展覽會出售台式鹹水雞被驗出含有沙門氏菌
- 根據《食品微生物含量指引》在二十五克即食食物樣本中不得檢出沙門氏菌
- Hong Kong-style lo-sui skewers sold at a snack shop and Taiwanese-style salted chicken sold at a food exhibition were found to contain Salmonella
- According to the "Microbiological Guidelines for Foods," Salmonella should not be detected in a 25g sample of ready-to-eat food

沙門氏菌 Salmonella

- 可存在於動物腸道
 - 高危食物：生或未煮熟的蛋和蛋製品、未煮熟的家禽、生肉、易受交叉受污染的食物
 - 可引致嘔吐、腹瀉、腹痛及發燒，老年人及幼兒的病徵一般會較嚴重
 - 控制措施: 徹底煮熟食物、處理食物前後徹底洗淨雙手、生熟食物分開擺放
- Can be found in the guts of animals
 - High-risk foods: raw or undercooked eggs and egg products, undercooked poultry, raw meat, and foods susceptible to cross-contamination
 - Can cause vomiting, diarrhea, abdominal pain, and fever. Symptoms are generally more severe in children and young children
 - Control measures: cook food thoroughly, wash hands thoroughly before and after handling food, keep raw and cooked food separate



超級細菌與食物安全

Superbugs and food safety

- 沒有徹底煮熟食物或處理過程不衛生，引致的污染不限於沙門氏菌，例如抗藥性細菌（超級細菌）可經食物鏈傳播
- 超級細菌有可能把抗藥性基因轉移到人體內的其他細菌，日後我們使用抗生素治病時，藥效便可能受到影響



- Inadequate cooking or unhygienic food handling can lead to contamination which is not limited to Salmonella. For example antimicrobial resistance (AMR) bacteria can transmit through the food chain
- Superbugs may transfer their antibiotic resistance genes to other bacteria inside the human body, and this in turn may affect the effectiveness of future use of antibiotics when needed

街頭小食店從業員食物安全知識、態度和實踐的調查

The food safety knowledge, attitudes, and practices (KAP) of street food handlers

- 有必要為街頭小食店從業員提供針對其獨特營運模式的實用食物安全建議
 - 食安中心對街頭食品經營者的食物安全知識、態度和實踐進行了調查，並確定了需要改進的地方
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- There is a need to support food stall operators with practical food safety recommendations tailored to their unique operations
 - The CFS conducted a survey on the food safety knowledge, attitudes, and practices of street food handlers, and identified areas of improvement

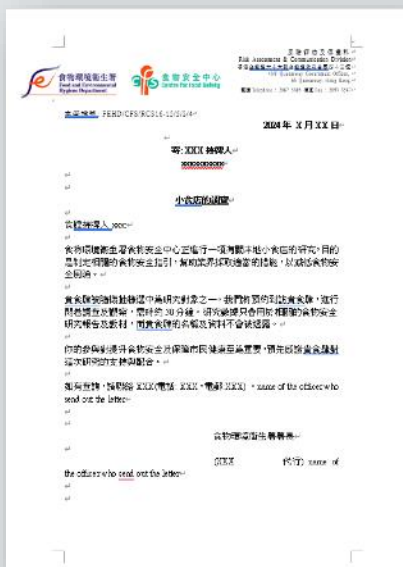
研究對象 Survey objects

- 固定的店鋪（持牌食物製造廠）及臨時食物攤檔（臨時持牌食物製造廠）的食物處理人員
- Food handlers of permanent stalls (licensed food factories) and temporary food stalls (temporary licensed food factories)

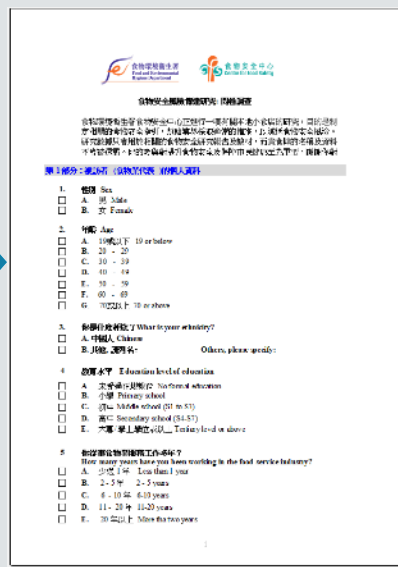


2024年四月至八月進行 Carried out between April and August 2024

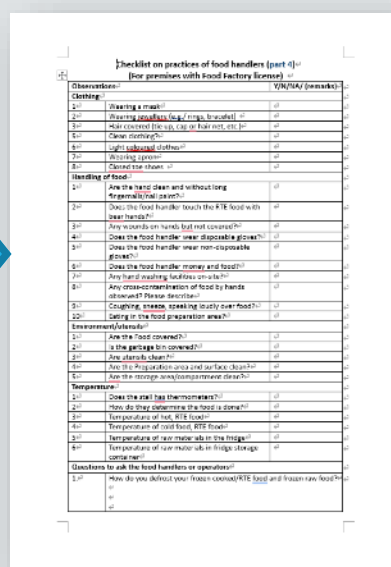
方法 Methods



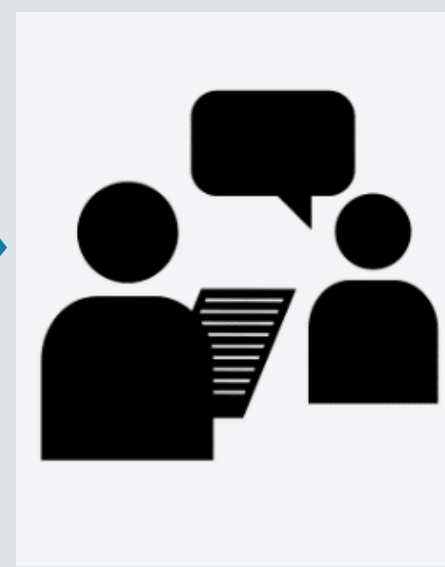
邀請信
及研究目的說明



問卷調查
Questionnaire



實地觀察表格
Checklist for site visit



面對面訪談
Face-to-face interview

n=166

n=48

結果 Results (1)

正面的觀察結果 Positive observations (大多數人 The majority)	有風險做法 Risky practices (部分人 Some handlers)
對個人和環境衛生有的基本認識 Had basic knowledge on personal and environmental hygiene	同時處理金錢和食物 Handled money and food simultaneously
態度良好，願意承擔確保食物安全的責任 Had good attitudes and were willing to take responsibility for ensuring food safety	在不同任務之間不更換手套 Did not change gloves between tasks
遵循先進先出的原則 Followed the first-in-first-out principle	室溫解凍冷凍肉 Thawed frozen meat at room temperature
了解徹底煮熟的重要性並付諸實踐 Understood the importance of thorough cooking and put it into practice	將高風險食物長時間展示在危險溫度下 Displayed high-risk foods at dangerous temperatures for extended periods of time
每日進行深層清潔 Practised cleansing daily	將未蓋好或未包裹好的食物放入雪櫃 Put uncovered or unwrapped food in the refrigerator
遵守規定的意願很高 Had a willingness to comply with regulations	不願意接受食物安全培訓 Unwilling to accept food safety training

結果 Results (2)

小食店從業員特徵與態度、態度與行為分數之間的關係

Relationships between food handlers' characteristics and KAP scores

曾接受食物安全訓練或持有食物衛生督導員證書的小食店從業員在知識和態度方面的得分明顯較高

Food handlers with food safety training or hygiene supervisor certification scored significantly higher in knowledge and attitudes

固定店舖的從業員在態度和實踐方面得分高於臨時攤檔的從業員

Food handlers from permanent stalls scored higher in attitudes and practices than their temporary stall counterparts

全職員工工作者的態度分數明顯高於兼職/臨時員工

Full-time worker had significantly higher attitude scores than part-time/temporary workers

知識與態度、態度與行為、行為與知識之間存在微弱但具有統計意義的正相關性

There were weak but statistically significant positive correlations between knowledge and attitude, attitudes and practices, and practices and knowledge

一些從業人的觀點顯示了他們在良好實踐方面面臨的障礙

Views of some food handlers show their barriers to good practice

- 良好操作規範的具體建議既不必要也不切實際
- 攤位空間有限，難以嚴守食品衛生規範
- 部分非本地食物從業人員表示，語言障礙是獲取食物安全知識的一大挑戰
- 食物安全訓練在日常工作中並非優先考慮的事項
- 自己嚴格遵守所有正確操作規程，而其他店舖卻置之不理，顧客又不知曉，很不公平
- 部分兼職員工認為，他們不應該承擔與全職員工相同的食物安全責任
- Specific suggestions on good practices were either unnecessary or impractical
- Some expressed that the limited space in their stalls makes it difficult to adhere to food hygiene practices
- Non-local food handlers whose language posed a challenge in acquiring food safety knowledge
- Some considered food safety training to be a minor priority for their business' s daily work
- Some believed that it was unfair for themselves to follow all the proper procedures while handlers from other stalls ignored them without being known to customers
- Some part-time employees believed that they should not bear the same responsibilities as full-time staff regarding food safety

成員對街頭小食的意見

Consumer Liaison Group members survey result

- 約一半受訪者對購買街頭小食缺乏信心
- 大多數受訪者對不衛生的食物準備及製作過程表示擔憂
- 大多數受訪者在選購街頭小食時，都會關注環境衛生及店員的個人衛生
- About half of people lack confidence in purchasing street food
- Most express concerns about unhygienic food preparation and processing
- Most people, when following their regular snacking habits, are concerned about the sanitation of street food vendors and the personal hygiene of food handlers

Centre for Food Safety
Consumer Liaison Group Newsletter

21

Member Survey Results on Street Food

Street food refers to multifarious food items widely available in the local market, including food sold on small skewers or in small packages. Examples of common types of street food include small fish balls, pork intestines, squid and green chicken wings, fish balls and siu puffs and waffle.

Food Safety (CFS) an understanding to street food safety when choosing a were invited to p

safety concepts such as the 2-hour/4-hour rule.

Food held at 4°C-60°C for	For refrigeration in cool box	For immediate use and consumption
< 2 hours	✓	✓
2 - 4 hours	✗	✓
> 4 hours	✗	✗

**食物安全中心
消費者聯繫小組通訊**

有關成員對街頭小食的問卷調查結果

街頭小食是指在本地市場上常見的食物，這些食物種類繁多，包括以小串或小包形式出售的食物，常見類別及例子包括串燒（如豬大腸及章魚）、油炸食品（如魷魚及青蝦）、燒烤食品（如雞翼及香腸）、再加熱食品（如魚丸及燒賣）及烘培食品（如雞蛋仔和格仔餅）。食物安全中心（中心）於4月至5月進行了網上問卷調查，以了解消費者對街頭小食的食物安全認知，以及在選購和進食街頭小食時的取態和習慣，並邀請了各小組成員參與。

It was found that most respondents have a basic understanding of the Five Keys to Food Safety. In addition, many types of street food contamination with food with egg in it contain Salmonella contaminated with perfringens.

Though they have a basic understanding of the Five Keys to Food Safety, some respondents lack some food safety concepts, such as the 2-hour/4-hour rule.

調查結果發現，大部份受訪者具備良好的街頭小食食物安全知識，而且亦了解食物安全五要點，包括光顧持牌和衛生的食物場所。此外，不少受訪者都了解到某些種類的街頭小食可能較易會受到個別病原體污染，例如含有蛋類食材的食物較易含有沙門氏菌，而面味則較易受蠟樣芽孢桿菌及產氣英膜桿菌污染。

雖然他們對安全溫度有基本的了解，但部分人忽略了一些食物安全概念，例如2小時/4小時規則。

至於選購街頭小食的取態方面，約一半受訪者對購買街頭小食缺乏信心，大多數受訪者對不衛生的食物準備及製作過程表示擔憂，並認為對街頭小食抽取樣本並進行化驗，以及加強對街頭小食店不法行為的執法力度有助提高食物安全。

大多數受訪者在選購街頭小食時，都會關注街頭小食店的環境衛生，他們亦會留意食物處理人員的個人衛生。此外，不少受訪者也曾經遇過街頭小食店的一些影響食物安全的狀況，例如食材儲存不當、食物處理人員個人衛生欠佳、街頭小食店出現害蟲或老鼠出沒以及製作食物所用的工具或設備不潔等。

中心在此衷心感謝各位抽空參與和提供寶貴的意見，中心會參考是次網上問卷調查的結果，以制定日後食安推廣以及風險傳達工作。

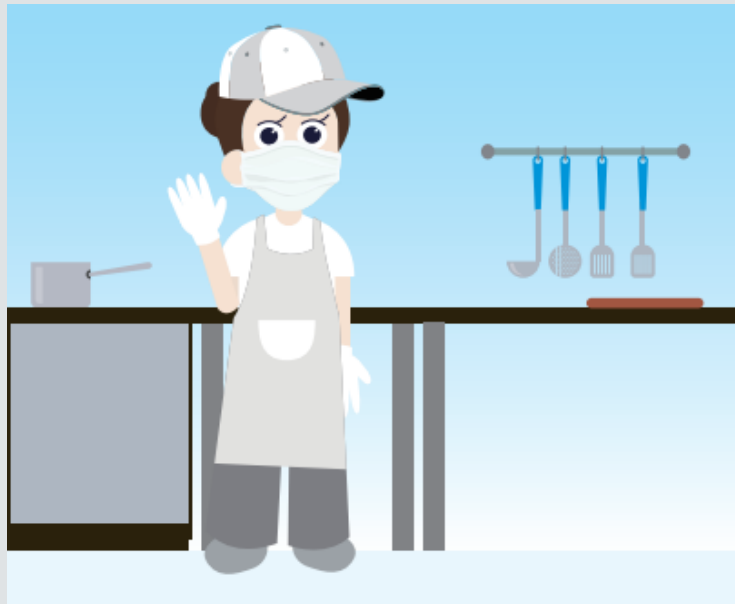
街頭小食店的食物安全指引

Trade guidelines for street food stalls

- 適用於
 - 有固定鋪位的小食店
 - 在美食博覽會、節慶、夜市和其他公眾活動期間經營的臨時食物攤檔
- 旨在協助經營者及員工在營運時採取食物安全措施，以製作和供應安全和合乎衛生的食物
- Applicable to
 - permanent food stalls
 - temporary stalls operating at food exhibitions, festivals, night markets and other public events.
- It aims to facilitate the adoption of food safety measures in their operations to produce and supply safe and wholesome food by food business operators (FBOs) and food handlers.



個人衛生 Personal hygiene



食物處理人員在處理食物時應穿著清潔的工作服，密頭鞋和圍裙並盡量配戴口罩。口罩如有損壞、弄污或經長時間使用後，便應丟掉。

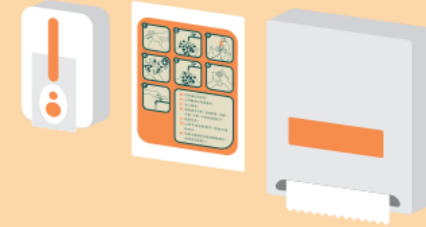
Food handlers should wear clean work clothes, closed-toe shoes and aprons, and as far as possible, wear mouth masks when handling food. Mouth masks should be discarded when damaged, soiled, or after prolonged use.



長髮者應束起頭髮，如使用帽子／髮網，必須完全覆蓋頭髮以防止頭髮掉落食物中。

Long hair should be tied up. If using a cap / hair net, make sure it covers the hair entirely to prevent hairs from falling into food.

環境衛生 Environmental hygiene



洗手及乾手設施應設於食物配製或製作區的適當位置，並備有洗手液。

Hand washing and drying facilities should be suitably located in food preparation or production areas and supplied with liquid hand soap.



經常以沸水或經批准的殺菌劑消毒器具（包括砧板及刀具）、設備、工作枱面及抹布。

Regularly sanitise utensils (including cutting boards and knives), equipment, working tables and wiping cloths with boiling water or approved bactericidal agents.

展示及售賣食物

Displaying and serving of food

- 熱存食物時，設定保溫設備的溫度，使食物保持在攝氏 60 度以上
 - 確保冷食存放在攝氏 4 度或以下，冷藏食物放在攝氏零下 18 度或以下
 - 利用溫度計檢查食物的溫度
-
- For hot holding, set up the equipment so that food stays above 60° C
 - Ensure cold food is kept at or below 4° C and frozen food is kept at or below -18° C
 - Use a thermometer to check the temperature of food












展示及售賣食物

Displaying and serving of food

- 部分食物會在室溫下展示及出售。在沒有溫度控制的情況下，須遵從「2小時 / 4 小時原則」，以減低食物安全風險：
- 置於室溫溫少於 2 小時的熟食，應放進雪櫃待用或在 4 小時的時限內食用
- 置於室溫溫超過2小時但少於4小時的熟食，應在4小時的時限內食用，但不能放回雪櫃
- 置於室溫溫超過 4 小時的熟食須棄掉

Some foods will be displayed and sold at room temperature:

- If there is no temperature control, the 2-hour/4-hour rule has to be followed to reduce food safety risks:
- If cooked food has been held at room temperature for less than 2 hours, it should be refrigerated for later use or used before the 4-hour limit is up.
- If cooked food has been held at room temperature for more than 2 hours but less than 4 hours, it should be used within the 4-hour limit but it cannot be returned to the refrigerator.
- If cooked food has been held at room temperature for more than 4 hours, it should be discarded.

易壞食物 放置室溫的時間	放入 雪櫃備用	即時食用
< 2小時 		
2-4小時 		
多於4小時 		 棄掉

臨時食物攤檔須知

主辦單位：需提供合適的場地和基本設施，並確保符合法例和牌照要求。同時要維持清潔，包括檢查用餐區和安排廢物處理

臨時食物攤檔經營者：必須確保食材來自合法來源並保存紀錄，並按照規格使用攤位設施。烹調方式應以簡單為主，並妥善處理剩餘食物和清潔設備

Organisers: They must provide a suitable venue with basic facilities and ensure compliance with legal and licensing requirements. They are also responsible for maintaining cleanliness, checking dining areas, and arranging waste disposal.

Temporary Food Stall Operators: They must ensure food comes from approved sources with proper records and follow the setup requirements. Cooking should be simple, and all leftover food and equipment must be properly cleaned and handled.

墟市申請資源指南：https://www.fehd.gov.hk/tc_chi/licensing/resource_handbook_bazaar_application.html

圖解說明 Graphic illustration



良好衛生規範培訓

Training on Good Hygiene Practices

- 從事處理食物的員工均應在上任前接受培訓：
 - 確保他們熟悉工作環境
 - 遵守安全配製食物的規範
- 遵守良好衛生規範有助應對食源性病原體和「超級細菌」的問題

衛生督導員訓練課程：

https://www.fehd.gov.hk/tc_chi/licensing/training.html

- Any staff who work with food in food premises should be trained before reporting duty
 - to ensure that they are familiar with the working environment
 - to adhere to safe food preparation practices
- Adherence to Good Hygiene Practices can help address both foodborne pathogens and “superbugs”

Hygiene Supervisor Training Courses: <https://www.fehd.gov.hk/english/licensing/training.html>



《食安 Guide: 給食物處理人員的食安圖解指南》

Food Safety Guide: An Illustrated Guide to Good Hygiene Practices for Food Handlers

- 涵蓋在廚房工作所需的良好衛生規範
- 建議所有食物處理人員在開始工作前細閱有關培訓教材

https://www.cfs.gov.hk/tc_chi/trade_zone/safe_kitchen/booklet.pdf

- Covers Good Hygiene Practices necessary for working in a kitchen
- All food handlers are advised to go through the training materials before work

https://www.cfs.gov.hk/english/multimedia/multimedia_publications/Street_Food_Stalls_Booklet_eng.pdf



謝謝！