

在零售點配製即時食用冰凍甜點 的食物安全指引

Food Safety Guidelines on Frozen Confections Prepared at Points of Sale for Immediate Consumption

食物安全中心

The Centre for Food Safety

業界諮詢論壇

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製作冰凍甜點的 食物安全問題

Food Safety Problem
of Frozen Confections

冰凍甜點的食物安全問題

- 高風險食物。
- 法例規定，每克的冰凍甜點，不可含有多於50 000 個細菌或含有多於100 個大腸菌群。
- 售賣含有微生物數量超過法定上限的冰凍甜點，不僅顯示食物衛生有欠保障，最終更有被檢控之虞。

Food safety problem of frozen confections

- High-risk food.
- Under current regulations, frozen confections should not contain more than 50 000 bacteria or more than 100 coliform bacteria per gram.
- Sale of frozen confections with microbial counts exceeding the legal limit may result in not only foodborne diseases, but also potential prosecution.

冰凍甜點的食物安全問題

● 銷售點所製備的冰凍甜點：

- 製備過程中受污染。
- 雪糕混合物沒有經過適當的熱處理。
- 調配分售機清潔和消毒不足。
- 不適當維護調配分售機，導致調配分售機故障。
- 使用未經食環署批准的殺菌劑消毒調配分售機。



Food safety problem of frozen confections

● Frozen confections manufactured at point of sale:

- Contamination during production.
- Improper heat treatment for ice-cream mixtures.
- Inadequate cleaning and disinfection of dispensing machine.
- Improper maintenance of dispensing machine leading to malfunction of the dispensing machine.
- Use bactericidal agents not approved by the Food and Environmental Hygiene Department to disinfect the dispensing machine.

冰凍甜點的食物安全問題

個案 1：

製備過程中受污染

- ◆ 製備過程中被不潔用具污染。
- ◆ 被個人衛生欠佳的食物從業員污染，例如員工在接觸現金後沒有清潔雙手便配製雪糕。



Food safety problem of frozen confections

Case 1 :

Contamination during production

- ◆ Contamination by dirty utensils.
- ◆ Contamination by food handlers with poor personal hygiene, such as dispensing ice-cream after handling cash without washing hands.

冰凍甜點的食物安全問題

個案 2：

雪糕混合物沒有經過適當的熱處理

- ◆ 預製雪糕混合物未經適當的熱處理便立即奉客。



Food safety problem of frozen confections

Case 2:

Improper heat treatment for ice-cream mixtures

- ◆ Improper heat treatment for pre-prepared ice-cream mixtures and serving immediately.

冰凍甜點的食物安全問題

個案 3： 調配分售機清潔和消毒不足

- ◆ 調配分售機的噴嘴在使用前沒有例行清潔和消毒。
- ◆ 調配分售機未按照製造商的指示定期清潔和消毒，例如機器部件未完全拆開進行浸泡消毒或部件未能浸泡在消毒劑中。
- ◆ 食物從業員未佩戴手套進行調配分售機清潔和消毒。



Food safety problem of frozen confections

Case 3： Inadequate cleaning and disinfection of machines

- ◆ The dispensing machine' s nozzle not routinely cleaned and disinfected before use.
- ◆ The dispensing machine not regularly cleaned and disinfected according to the manufacturer' s instructions, such as different parts of the dispensing machine were not completely disassembled and immersed in the bactericidal agent , or parts of the dispensing machine were not immersed in the bactericidal agent.
- ◆ Food handlers did not wear gloves during cleaning and disinfection of the dispensing machine.

冰凍甜點的食物安全問題

個案 4： 不適當維護調配分售機

- ◆ 調配分售機故障，例如馬達漏油可能污染產品並導致馬達損壞。



Food safety problem of frozen confections

Case 4 : Poor maintenance of dispensing machine

- ◆ Malfunction of the dispensing machine such as, motor oil leakage which can contaminate the product and cause motor damage.

冰凍甜點的食物安全問題

個案 5： 使用未經食環署批准的殺菌劑 消毒調配分售機

- ◆ 用濃度/接觸時間未知的殺菌劑消毒調配分售機，導致調配分售機消毒不足。



Food safety problem of frozen confections

Case 5 :
Use bactericidal agents not approved by the Food and Environmental Hygiene Department to disinfect the dispensing machine

- ◆ Use bactericidal agents with unknown concentration / contact time to disinfect the dispensing machine leading to inadequate disinfection of the dispensing machine.

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在銷售點製備冰凍 甜點食物安全措施

Food Safety Measures for
Frozen Confections
Manufactured at Point of Sale

食物安全措施

- 原材料及冰凍甜點應存放於適當溫度，以抑制細菌滋生。
- 在銷售點製作冰凍甜點時，應使用經熱處理的預製混合物，或者將自備的混合物進行熱處理。
- 調配分售機及用具應定期妥為清潔和消毒。
- 調配分售機進行定期維護保養。

Food safety measures

- Raw materials and frozen confections should be kept at proper temperatures to inhibit bacterial growth.
- When preparing frozen confections at points of sale, use heat-treated pre-prepared mixtures or heat treat self-prepared mixtures.
- The dispensing machine and utensils should be properly and regularly cleaned and disinfected.
- Conduct routine maintenance service to the dispensing machine.

遵從良好衛生規範

- 食物從業員應經常保持良好的個人及環境衛生
- ✓ 在佩戴手套及處理食物之前、或如廁後，應用視液徹底洗手至少20秒。
- ✓ 正確使用手套，若手套弄污或破損，便應更換新手套。
- ✓ 制定有效的清潔程序和時間表。
- ✓ 食物從業員如患上或懷疑患上傳染病並出現腹瀉、嘔吐、發燒、喉痛或腹痛等徵狀，應暫停工作。
- ✓ 銷售點需提供足夠的洗手設施。洗手和處理食物應使用不同的設備，以減低交叉污染的風險。



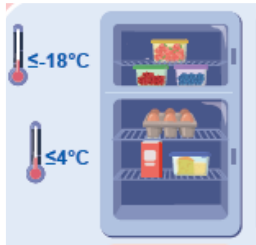
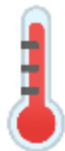
Observe Good Hygiene Practices

- Food handlers should maintain good personal and environmental hygiene at all times
- ✓ Wash hands thoroughly with liquid soap and water for at least 20 seconds before wearing gloves and handling food or after going to the toilet.
- ✓ Use gloves properly and change a new pair if they are soiled or torn.
- ✓ Implement effective cleaning procedures and schedules.
- ✓ Food handlers should stop working if they have or suspect to be suffering from an infectious disease with symptoms such as diarrhoea, vomiting, fever, sore throat, or abdominal pain.
- ✓ Adequate washing facilities be made available at the points of sale. Separate washing facilities should be provided for hand-washing and preparing food/ washing to reduce the risk of cross contamination.

食物安全措施

「食物安全重點控制」(HACCP)系統提升食物安全，預防食物危害：

- **控制重點 (CCP1):** 混合物加熱(巴士德消毒法) ，須按照法例規定的時間及溫度
- **控制重點 (CCP2):** 巴士德消毒後如需添加配料，應使用經巴士德消毒的產品
- **控制重點 (CCP3):** 混合物經熱處理後，溫度應於1 小時30 分鐘內降至攝氏 4 度或以下
- **控制重點 (CCP4):** 將製成品保持在適當溫度
 - 冷藏類：攝氏零下18 度或以下
 - 冷凍類：攝氏 0 至 4 度



Food safety measures

The Hazard Analysis and Critical Control Point (HACCP) system effectively enhances food safety and prevents food hazards

- CCP1: Heating of the mixture (pasteurization method) · must follow the time and temperature regulations specified by law
- CCP2: Ingredients that need to be added after pasteurization should be pasteurized before use
- CCP3: The mixture should be cooled to 4°C or below within 1.5 hours after heat treatment
- CCP4: Keep the final products at the proper temperatures :
 - Frozen items: -18°C or below
 - Chilled items: 0-4°C

總結

- 鼓勵食物業經營者根據生產模式，遵從指引中的建議，為消費者提供安全的冰凍甜點。
- 在製作過程工程中遵從「良好衛生規範」及採用「食物安全重點控制」(HACCP)系統提升食物安全，預防食物危害。
- 出售微生物數量超出法定上限的冰凍甜點，或會引致食源性疾病和遭檢控。

Take-home message

- Food business operators are encouraged to follow the guidelines' recommendations according to their mode of production in order to provide safe frozen confections to consumers.
- Observe Good Hygiene Practices during production and implement the Hazard Analysis and Critical Control Point (HACCP) system effectively enhances food safety and prevents food hazards.
- Sale of frozen confections with microbial counts above the legal limit may result in foodborne illness and prosecution.

更多資訊

- 如欲了解更多資訊，可參閱食物安全中心給食物業的食物安全指引《**在零售點配製即時食用的冰凍甜點**》



For more information

- For details, please refer to the CFS guidelines on “Frozen Confections Prepared at Points of Sale for Immediate Consumption”





謝謝 Thank you

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