

Street Food Stalls

(Applicable to both permanent and temporary stalls)

Food Safety Guidelines for Food Businesses



Introduction and Scope

Street food is one of Hong Kong's iconic culinary treasures, loved by both locals and tourists. Everyday, different food stalls serve up a wide range of street snacks, that keep consumers back for more. However, along with their popularity comes growing attention to food safety and hygiene standards.

You will find street food stalls everywhere, lining on the streets, tucked into markets, and even in shopping malls across different districts. While they offer a wide variety of foods, they often operate in packed spaces and handle high customer volumes throughout the day. Under these challenging conditions, it is sometimes easy to overlook proper food safety measures, leading to an increased risk of food contamination.



Food business operators (FBOs) and food handlers can implement simple yet effective measures to enhance food safety even in challenging working environments. This set of guidelines is applicable to permanent food stalls as well as 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. While this is not a legal document and its use is voluntary, it reviews some essential parameters related to Good Hygiene Practices (GHPs) and recommends best practices that any FBO should consider in providing safe foods to consumers.

Personal hygiene



Personal hygiene



Avoid wearing jewellery (e.g., bracelets, rings) and watches while handling food.



Keep fingernails short and clean. Do not wear nail polish or acrylic nails.



Wash hands thoroughly before handling food, after using the toilet or after touching unclean items (e.g., after handling garbage or cash). Rub hands with liquid soap for at least 20 seconds.

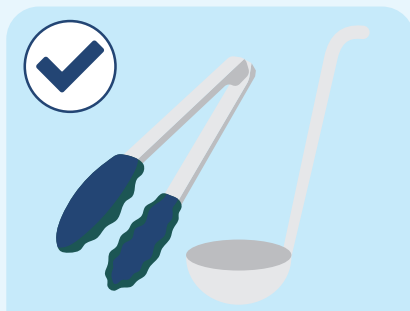


Wear disposable gloves if there are wounds or cuts on hands, or cover all wounds or cuts on hands or forearms completely with bright-coloured (e.g., blue) waterproof plasters. Change both gloves and plasters regularly.

Personal hygiene



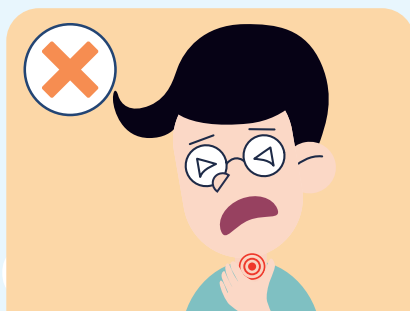
Discard disposable gloves that have been damaged, soiled or taken off during breaks. Wash hands between glove changes and after removal of gloves.



For those who need to collect money and serve food at the same time, do not touch cooked or ready-to-eat foods with your hands, even when wearing gloves. Use utensils such as tongs and wrapping materials to handle foods instead.

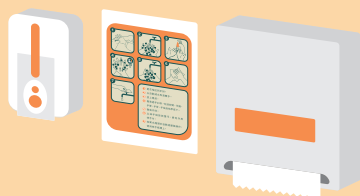


Do not smoke in food premises and refrain from eating, drinking or chewing gum while handling food.



If you have or are suspected of having an infectious disease or have symptoms such as cold, diarrhoea, vomiting, jaundice, fever, sore throat and abdominal pain, you should stop handling food and seek medical advice.

Environmental hygiene

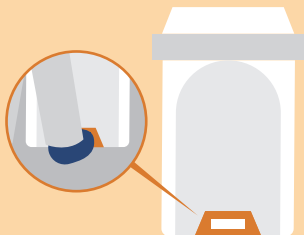


Hand washing and drying facilities should be suitably located in food preparation or production areas and supplied with liquid hand soap.



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

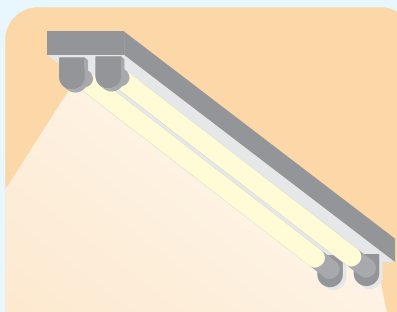
Environmental hygiene



Trash bins should be equipped with lids. Using pedal-operated bins is a time-saver that can prevent direct contact with the lid.



When storing water for later use, it is important to keep the bucket clean and covered to avoid contamination.

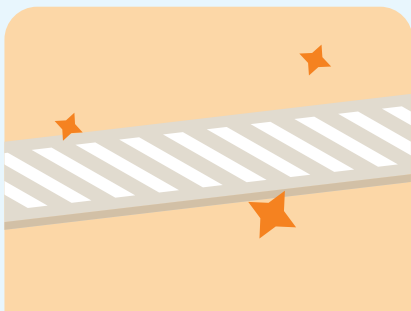


Food business premises should have sufficient lighting to ensure an efficient production process.



Keep the floor clean and avoid accumulation of water.

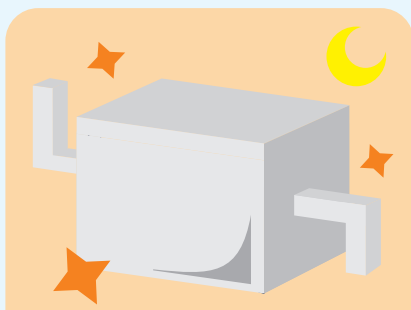
Environmental hygiene



The drainage system should be kept clear.



Ceilings and walls should be free of mould, dust build-up and peeling paint.



Stoves, range hoods, grease traps, etc. should be cleaned regularly.



Cleaning tools like brooms and mops should be stored in designated areas to prevent food contamination.

Purchase and receiving



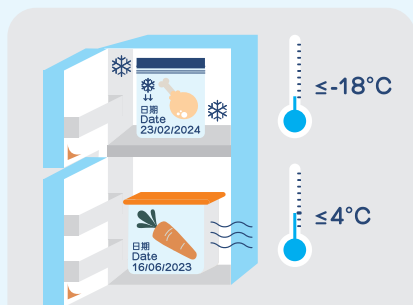
Obtain food and food ingredients from approved and reliable sources.



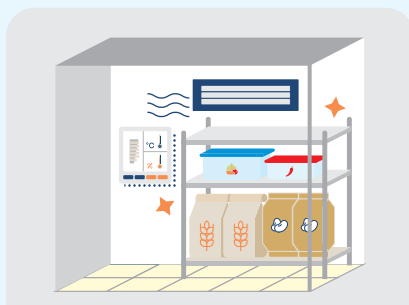
Check the quality and the expiry dates of food and food ingredients upon receipt.



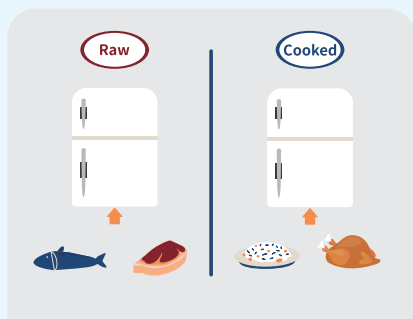
Storage



Keep the fridge at or below 4°C and the freezer at or below -18°C.



Store food in containers with tight-fitting lids, aluminium foil or cling film.

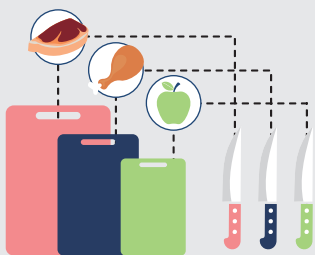


Ideally, use two refrigerators to store raw food and cooked food separately. Otherwise, always place cooked food on the upper shelves and raw food on the lower shelves to avoid cross-contamination.

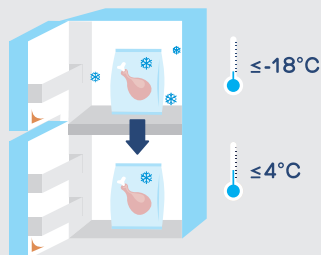


Label and check the shelf life of food in the refrigerator and apply the first-in-first-out principle to stored food.

Food preparation



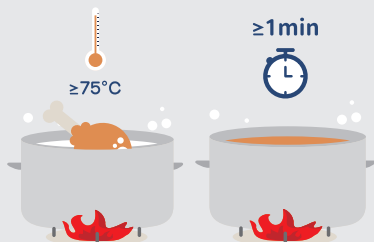
Use separate knives and cutting boards for raw food and cooked food.



Frozen food (such as frozen meat) should be thawed in the refrigerator in advance.

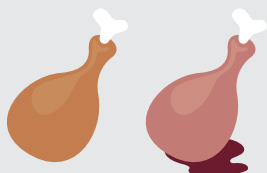


Frozen food can also be thawed under running water. Do not defrost food at room temperature.



Cook food thoroughly and use a food thermometer to check that the core temperature reaches at least 75°C . Bring soups and stews to a boil for at least one minute.

Food preparation

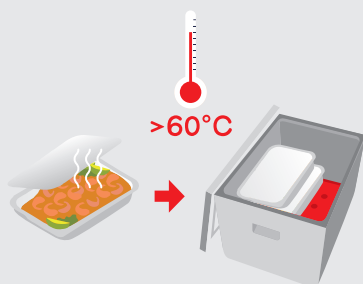


Check that the juice of poultry and meat is clear and not red.

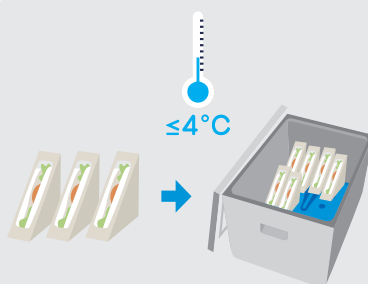


Check that egg yolks are not runny or liquid.

If transportation of cooked food from another food premises to the stall is required:



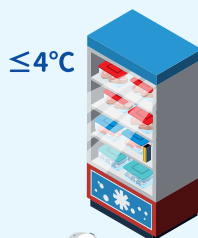
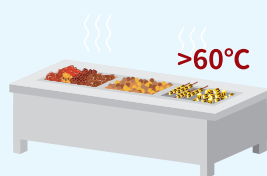
- Wrap hot food well and place it in a clean insulated container.



- Store cold food in a cooler with a cold source.

Displaying and serving of food

- 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.



Time for the perishable food held at room temperature	For refrigeration to use later	For immediate use and consumption
< 2 hours		
2-4 hours		
> 4 hours		 Discard

- 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 in order 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.

Notes for temporary food stalls

Organisers and operators of temporary food stalls at food exhibitions, festivals, night markets and other public events should adhere to this set of guidelines on personal, food and environmental hygiene. Additionally, they are advised to:



Organisers

- Choose a location appropriate for the event and supply stable electricity, clean water, sufficient lighting and proper toilets and hand-washing facilities.
- Obtain a proper licence/permit issued by the Food and Environmental Hygiene Department (FEHD) if any food business regulated under the Public Health and Municipal Services Ordinance (Cap.132) and relevant legislations.
- Include in the exhibitor brochures with complete event details, booths layout plans, and venue facilities and equipment list.
- Collect food sales data from exhibitors to facilitate review by relevant departments and enable food traceability when needed.
- Conduct regular inspection of cleanliness of booths and public dining areas.
- Organise site cleaning and instruct exhibitors on waste disposal following each day's activities.

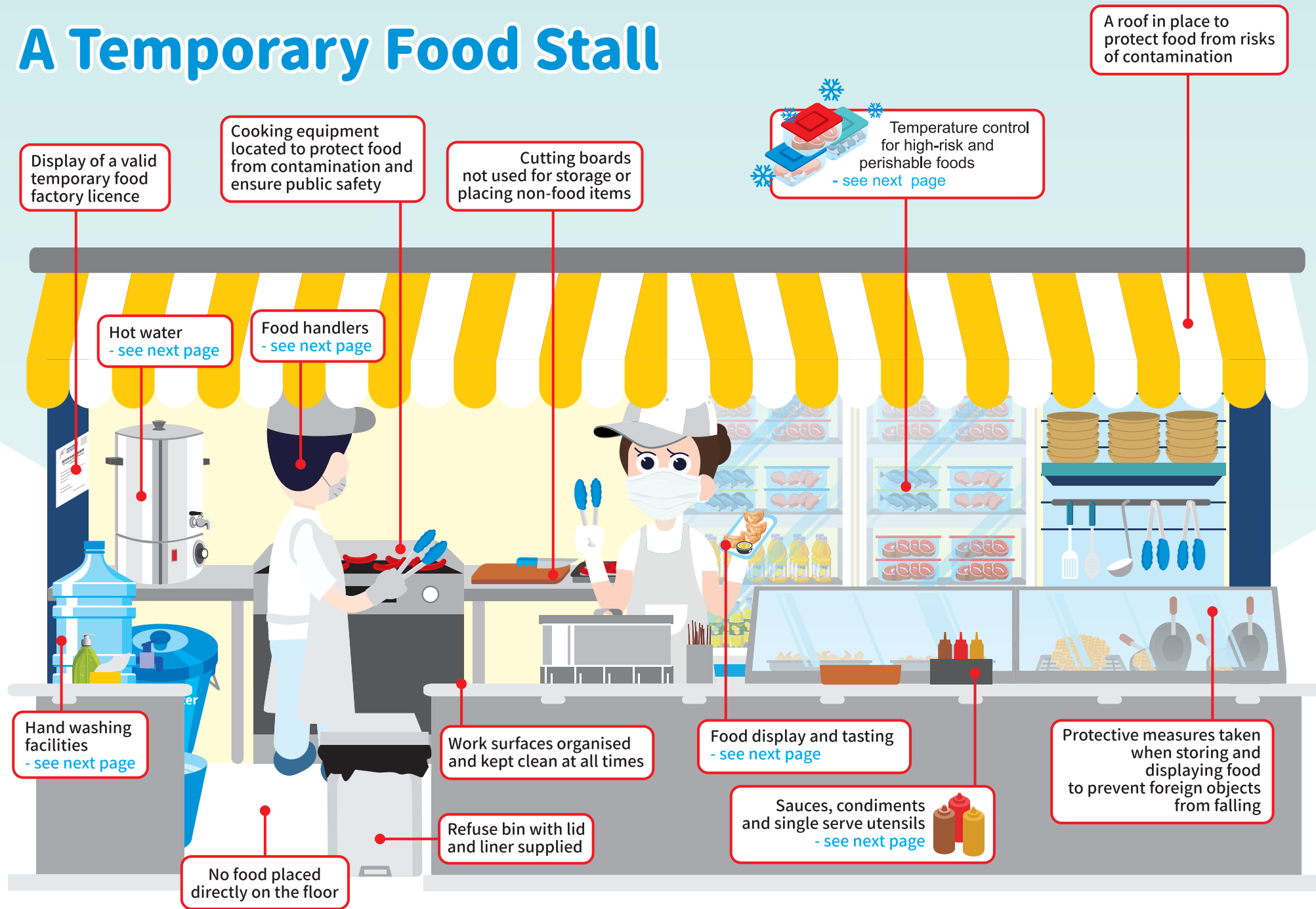
Operators of temporary food stalls

- Obtain complete event details from organisers including booth setup specifications, available facilities and equipment lists, detailing electricity supply, drinking water access, lighting provision, washing facilities, refrigerators, toilets, and hand-washing equipment for food preparation and sales.
- Purchase all pre-cooked food and/or pre-prepared, ready-to-cook food to be sold on the stall only from a licensed food factory or lawful sources.
- Retain food purchase invoices with the date of food supply, description of items, quantities, along with the supplier's names and their addresses for traceability of food and reference purposes when needed.
- Use simple food cooking methods like boiling, braising, stewing, steaming, and simple frying (excluding deep-frying and stir-frying, etc.).
- Dispose of leftover ingredients and food properly and thoroughly clean and sanitise utensils, equipment and booths according to the organiser's instructions.

For details, please refer to “[Resource Handbook for Bazaar Application](#)” issued by FEHD:

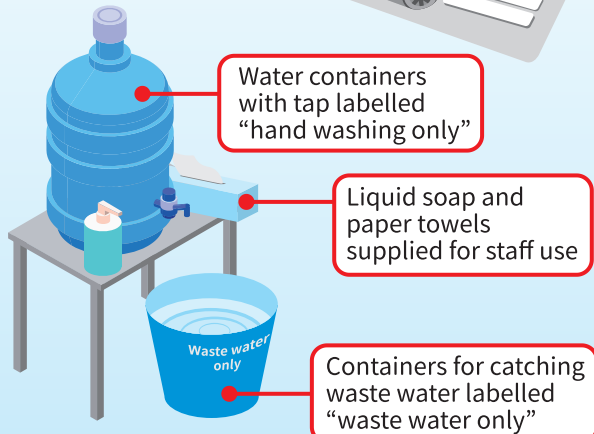


A Temporary Food Stall



Hand washing facilities

If cooking pre-prepared, ready-to-cook food, a wash-up sink will need to be installed according to the licensing requirements.



Hot water

Hot water/sanitiser available for emergency cleaning



Food handlers

Money and food handled separately

Use of utensils and gloves to handle food

Good personal hygiene maintained; clean working cloths worn

Hands washed whenever they are likely to contaminate food

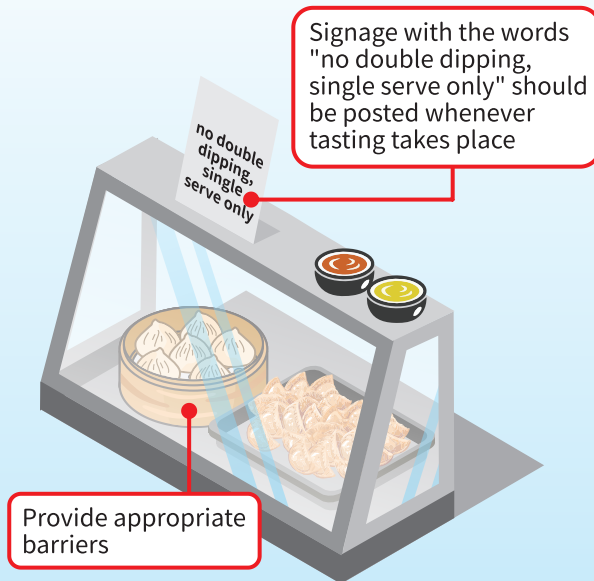
No smoking within temporary food stall

No cuts, illness or infectious disease



Food display, and tasting

Signage with the words "no double dipping, single serve only" should be posted whenever tasting takes place

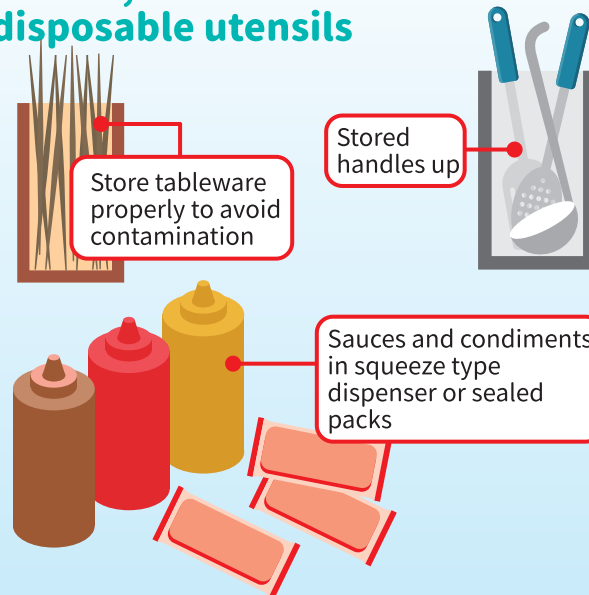


Sauces, condiments and disposable utensils

Store tableware properly to avoid contamination

Stored handles up

Sauces and condiments in squeeze type dispenser or sealed packs

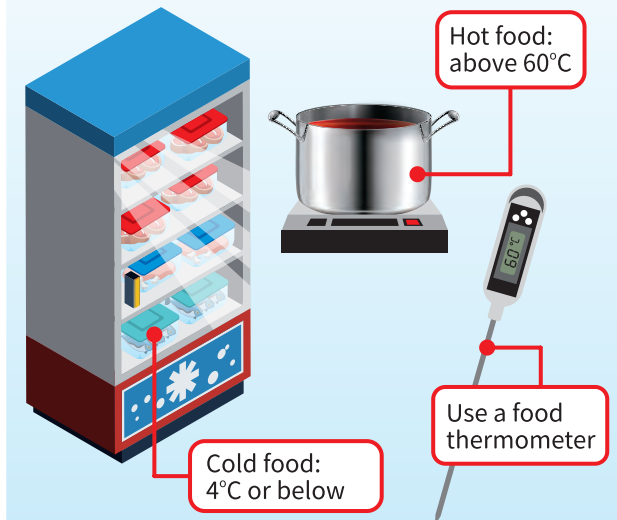


Temperature control of high-risk and perishable foods

Hot food: above 60°C

Cold food: 4°C or below

Use a food thermometer





Training on Good Hygiene Practices

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 and adhere to safe food preparation practices. Adherence to Good Hygiene Practices can help address both foodborne pathogens and “superbugs”.



Hygiene Supervisor
Training Courses

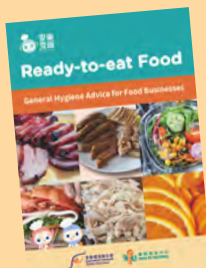


Food Safety Guide

An Illustrated Guide to Good Hygiene Practices for Food Handlers published by the CFS covers Good Hygiene Practices necessary for working in a kitchen. All food handlers are advised to go through the training materials before work.



Food Safety Guide



Ready-to-eat Food

In addition to this set of guidelines, food handlers should go through the "Ready-to-eat Food: General Hygiene Advice for Food Businesses"



Ready-to-eat Food

