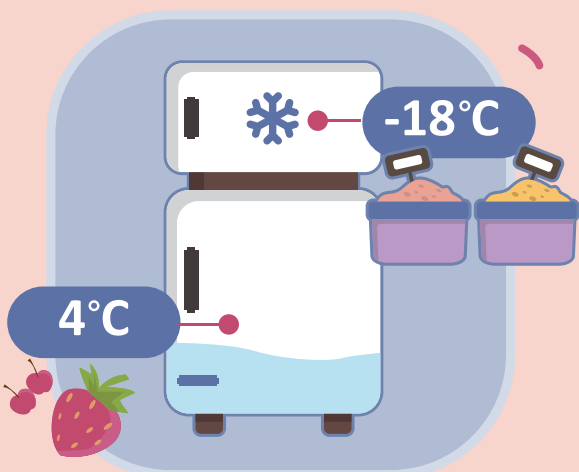


正確冷藏 時時清潔 安全製作雪糕有方法

Make ice-cream safely to keep food poisoning away



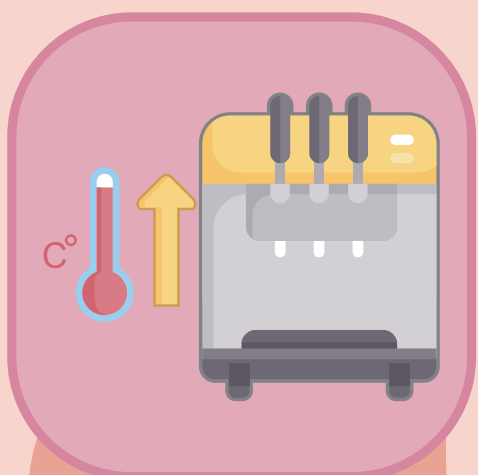
原材料和雪糕
貯存於適當的溫度

Store raw materials and ice-cream
at proper temperatures



定期清潔消毒雪糕機
及製作工具

Regularly clean and disinfect
ice-cream makers and tools



按需要為雪糕
進行熱處理

Heat treat ice cream as needed



保持個人衛生

Maintain personal hygiene

