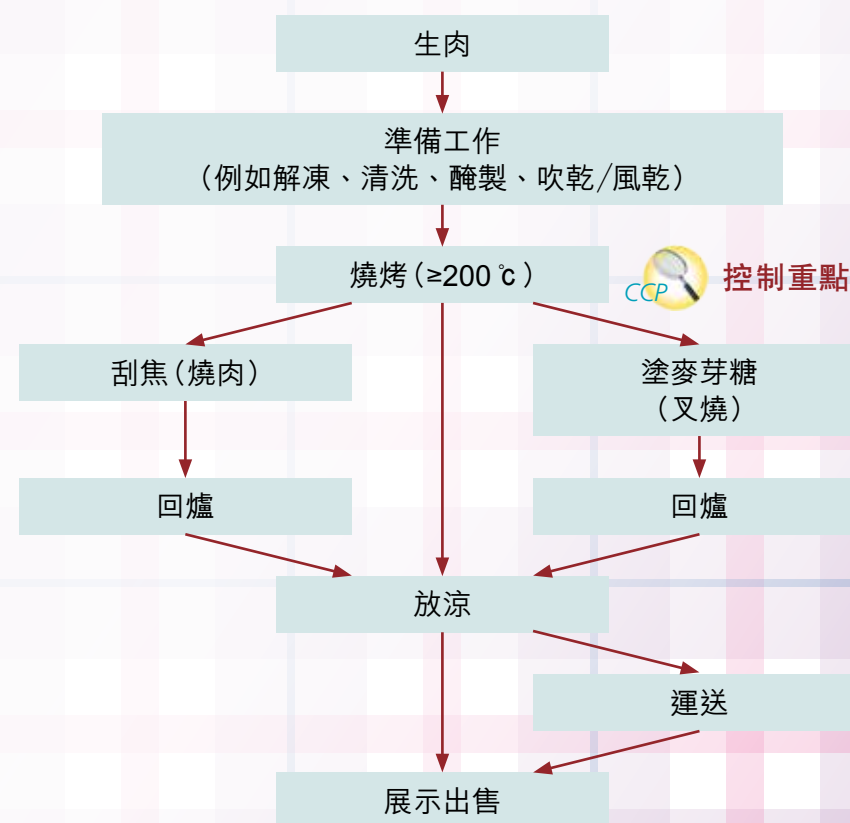


前言

燒味是香港人最愛的地道美食之一，經常出現在人們的飯桌上。燒味一般指以攝氏200度或以上高溫燒烤而成的肉類食品，材料通常為豬肉和禽肉，最常見的有燒肉、叉燒、燒鴨和燒鵝等。

由於地價高昂、食肆地方有限、加上連鎖食肆的出現，燒味現時通常在工廠大廈或營運成本較低的工場內大量製作，然後才運送至各酒樓和零售店。如燒味在包裝和運送過程中處理不當，有可能造成交叉污染，滋生細菌。燒味供應商必須遵守其食物業牌照有關製作和出售燒味的發牌及持牌條件。下文將逐一剖析燒味製作和運送過程中的潛在危害和風險，並提出相應的控制措施，供業界參考。

燒味製作步驟流程圖



處理燒味的食物安全建議

在燒味的製作過程中，燒烤是一個控制重點。肉類以攝氏200度或以上的高溫燒烤直至徹底煮熟。肉類經過高溫燒烤不但已經徹底煮熟，細菌也已被消滅。但燒味在送到消費者的手裡前還要經過多重工序(例如包裝、運送、展示和斬件)。現時普遍的做法是：燒味烹製好後會在室溫下運送和展示出售。食物處理不善會增加交叉污染的風險，而食物在室溫下存放太久亦容易令細菌滋生。因此，在燒味烹製好後的處理和展示出售過程中應採取適當的食物和個人衛生措施，以確保食物安全。食物處理人員應遵循下列控制措施。

烹製

烹製時間

計劃好烹製時間表，以免在出售前過早烹製，延長了燒味在室溫下的存放時間。最好分早午兩段製作時間，以配合午市和晚市的需求。

數量

審慎評估需求，以免製作過量。

解凍

- 用正確的方法解凍肉類：
 - 在攝氏4度或以下的雪櫃進行解凍；或
 - 食物放置於清涼的流動自來水下解凍。
- 切勿把食物放在室溫下解凍。



刮焦 (燒肉)

在燒烤豬肉的過程中，應用刀把皮上的黑焦刮去，不宜用鐵刷，以免折斷的金屬線埋在肉中，造成物理性危害。

烤好後的處理工序

放涼及包裝

- 劃定一處潔淨的地方並遠離生的食物，專門用作放涼和包裝烤好的燒味。
- 所有盛載燒味的容器，都必須經過消毒後才能使用。
- 把容器妥為蓋好。
- 在接觸燒味前，必須洗淨雙手，如有需要，戴上手套。

運送

- 確保車輛清潔衛生，以減少交叉污染。
- 確保車輛不會同時運送生的食物或化學物。
- 檢查容器，確保已妥為蓋好或包好。
- 盡量縮短運送時間，以免燒味存放在室溫下的時間過長。

展示出售

貯存

- 零售店的燒味應放在防蟲及防塵的櫃內展示。櫃內切勿同時存放生的食物。
- 審慎評估需求，切勿訂購過量。
- 避免燒味在室溫下存放得太久。



斬件及包裝

- 保持良好個人衛生：
 - 穿著清潔的工作服。
 - 處理食物前、如廁後或觸摸不潔物品後(例如：清理垃圾後、接觸金錢後)，要徹底清潔雙手，用規液搓手最少20秒。
 - 按照正確的方法洗手。



http://www.cfs.gov.hk/tc_chi/multimedia/multimedia_pub/files/food_handlers.pdf

- 妥為包裝外露的傷口，並戴上手套。

http://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/How_to_use_gloves_for_food_handlers.pdf

設備

- 使用不同的用具和設備分別處理生的食物和熟食。
- 經常用沸水或消毒劑消毒用具、設備、工作枱和枱布。
- 砧板和刀具須保持清潔，並經常消毒。
- 使用狀況良好的砧板，出現裂痕的則應棄掉。



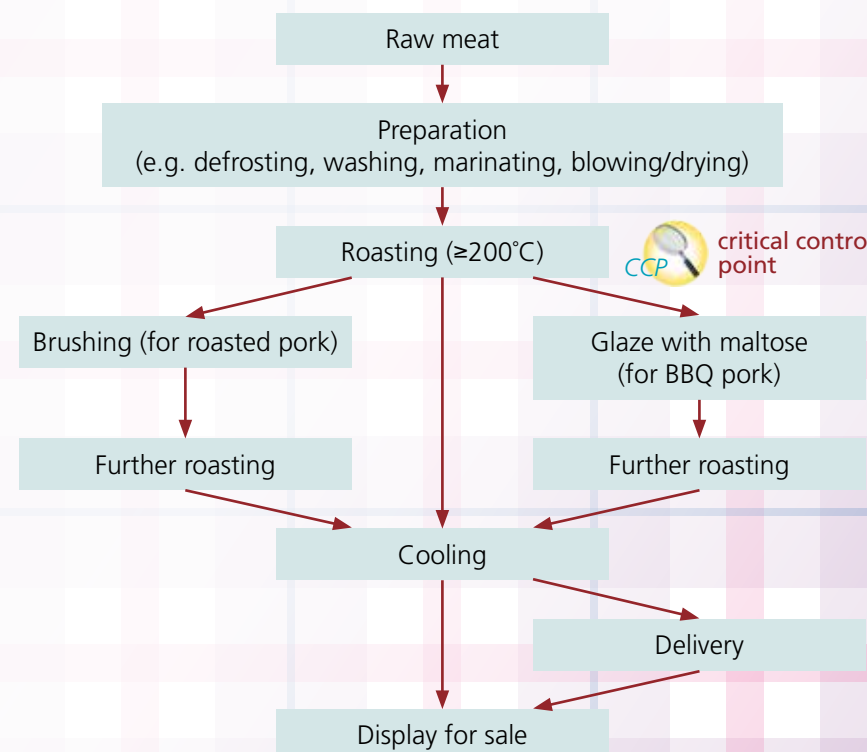
Food Safety Advice for Producing Siu-mei

Introduction

In Hong Kong, siu-mei is a popular Chinese dish. People consume siu-mei quite often during their daily meals. Siu-mei generally refers to a group of meat products that have been roasted at a temperature of 200°C or above. Pork and poultry meat are often used for making siu-mei. Common examples are roasted pork, BBQ pork, roasted duck and roasted goose.

Due to high prices in the property market, limited space in the restaurants and the evolution of chained food outlets, nowadays bulk manufacture of siu-mei is usually conducted inside factory buildings or premises with lower running costs and the products are subsequently delivered to the restaurants and retail outlets. If siu-mei is improperly handled during packaging and delivery, it is at risk of cross-contamination and bacterial growth. Siu-mei suppliers should observe the licensing requirements and conditions on the production and sale of siu-mei relating to the food licence. In the following paragraphs, we are going to examine the potential hazards and risks involved in production and delivery of siu-mei and provide advice to the food trade on the appropriate control measures to reduce the food risk.

Flow diagram of key steps in siu-mei production



Food Safety Advice for Handling Siu-mei

In the workflow of siu-mei production, roasting is the critical control point (CCP). The meat products are roasted at a temperature of 200°C or above until thoroughly cooked. At this temperature, the meat is thoroughly cooked and bacteria are killed. The roasted products then undergo a series of handling (e.g. packing, delivery, display and cutting) before reaching the consumers. In current trade practice, the roasted products are delivered and displayed for sale at room temperature. Improper food handling would increase the risk of cross-contamination. Prolonged storage at room temperature would increase the growth of bacteria. Therefore, observation of food and personal hygiene practices during post-roasting handling and display for sale is crucial to maintain food safety of siu-mei. Food handlers should adopt the following control measures.

Production

Schedule —

Well plan the production schedule to avoid too early production before sale and prolonged storage of roasted products at room temperature. Preferably adopt two rounds of roasting – one morning session and one afternoon session - to cater for the demand during lunch and dinner hours.

Quantity —

Well estimate the quantity required to avoid over-production.

Defrosting —

- Thaw frozen meat with correct methods, i.e.
 - place under refrigeration with temperature at 4°C or below, or;
 - place under cool running water
- Do not thaw frozen food under room temperature.



Brushing (for roasted pork) —

Use knife to scrape charred areas on roasted pork instead of metal wire brushes, in order to eliminate the physical hazard of broken wire fragments trapped inside the meat.

Post-roasting handling

Cooling and packing —

- Designate a clean area, away from raw food, for cooling and packing of the roasted products.
- Properly sanitise all containers for holding roasted products before use.
- Provide proper covers for the containers.
- Properly clean hands before direct contact with roasted products. Use gloves when necessary.

Transportation —

- Use clean vehicle to reduce the risk of cross-contamination.
- Ensure that the vehicle is not used at the same time for transportation of raw food or chemicals.
- Check the containers to ensure that they are well covered or wrapped.
- Shorten the delivery time as far as practicable to prevent prolonged storage of roasted products at room temperature.

Display for sale

Storage —

- At the retail outlets, store and display roasted products in insect-proof and dust-proof showcases. Do not store raw food inside the same showcases.
- Well estimate the demand for sale, do not order excessively.
- Avoid prolonged storage of the roasted products at room temperature.



Cutting and packaging —

- Maintain good personal hygiene:
 - Wear clean overalls.
 - Before handling foods, after using toilets or touching unclean materials (e.g. after disposing of rubbish, after handling cash), wash hands thoroughly. Rub hands with liquid soap for at least 20 seconds.
 - Observe appropriate hand washing method.

http://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/food_handlers.pdf

- Properly cover the open wounds and wear gloves.

http://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/How_to_use_gloves_for_food_handlers.pdf

Equipment —

- Use separate utensils and equipment to handle raw food and cooked food respectively.
- Regularly sanitise the utensils, equipment, working tables and wiping cloths with boiling water or sanitiser.
- Keep cutting boards and knives clean and regularly sanitise them.
- Use cutting boards in good condition. Discard those with cracks.



製作燒味的 食物安全措施