



致食物業經營者：

處理與售賣燒味的食物安全建議

燒味是經逾攝氏 200 度或以上高溫燒烤而成，在本港售賣的燒味往往會貯存在室溫，並在一些商戶的櫥窗陳列以供市民選擇。雖然高溫會把細菌消滅，但燒烤後，燒味在處理、切割和包裝等過程中可能會再次受食品處理人員和環境的細菌所污染。燒味在製作完成後，需要有適當貯存時間及溫度控制，以盡量減少致病微生物生長的風險。

食物安全中心最近發表有關燒味（包括燒肉、叉燒、燒鴨及燒鵝）在室溫下長時間展示的微生物質量變化研究報告。該研究結果顯示在室溫情況下，在燒味店和餐廳的店面櫥窗中懸掛和展示整塊燒味一段時間，其細菌數量於八小時後亦無顯著增加。故此，以本港傳統方法展示及出售燒味並沒有顯著增加食物安全風險。

值得注意的是，細菌在斬件後以保鮮紙包裝展示的燒味上可能會生長較快。所以，業界應避免在沒有溫度控制下展示燒味超過四個小時；如果以包裝展示形式出售已斬件燒味，最好在兩小時內出售。食品處理人員亦應注意個人衛生，並留意手、口和鼻也可能帶有金黃葡萄球菌，可以是污染的源頭。此外，中心亦建議業界，提醒消費者從展示櫃檯上購買了包裝斬件燒味後，應盡快食用或放入雪櫃貯存；如果購買即場切件的燒味，則應在購買後四小時內食用。上述的燒味風險評估研究現已上載到 <https://bit.ly/3ADBUS4>。

按照評估結果，中心製造了海報供食物業處所張貼之用，提醒處理燒味的食物從業員要留意相關個人與食物衛生，以減低燒味在製造與售賣過程中受到污染的機會，保障食物安全。此外，中心亦設計了提示貼，建議業界張貼在售賣燒味地方的當眼處，提醒消費者正確處理燒味。

謝謝你對食物安全的關注與支持。

食物環境衛生署
食物安全中心
2021 年 7 月 8 日

8 July 2021

Dear Food Business Operators,

Food Safety Advice for Handling and Selling Siu-mei

Siu-mei is prepared through grilling meat and poultry at a temperature of 200 degrees Celsius or above. In Hong Kong, siu-mei is often stored at room temperature and displayed in the windows of some shops for the customers to choose from. Although high temperature can eliminate bacteria, after grilling, siu-mei is susceptible to contamination by bacteria from food handlers and the environment during processing, cutting, and packaging. After the siu-mei is made, proper storage time and temperature control are required to minimise the risk of the growth of disease-causing microorganisms.

The Centre for Food Safety (CFS) has recently released a study report regarding changes in the microbiological quality of siu-mei, including roasted pork, barbecued pork, roasted duck and roasted goose, exhibited at room temperature for a prolonged period. The results of the study showed that at room temperature, if the whole piece of siu-mei was hung and displayed in the shop windows of siu-mei vendors and restaurants for a period of time, the bacterial count did not increase significantly after eight hours. Therefore, displaying and selling siu-mei in traditional local methods does not considerably increase food safety risks.

It is worth noting that **bacteria may grow faster on the siu-mei displayed in plastic wrap after cutting**. Therefore, food businesses should avoid displaying siu-mei for more than four hours without temperature control; if siu-mei is cut and prepackaged for display and sale, it is best to sell it **within two hours**. Food handlers should also pay attention to personal hygiene, and be aware that hands, mouth and nose may also carry *Staphylococcus aureus*, which can be the source of contamination. In addition, the CFS also advises the trade to remind consumers that after purchasing packaged siu-mei from the display counter, they should consume it as soon as possible or store it in the refrigerator; if buying cut siu-mei on the spot, it should be consumed within four hours after purchase. Please visit <https://bit.ly/3ADBUS4> for further details of the aforementioned study.

Based on the assessment results, the CFS created posters for display at food premises, reminding food workers dealing with siu-mei to maintain high standards of personal and food hygiene, so as to reduce the chance of siu-mei being contaminated during manufacture and sale, and to ensure food safety. Furthermore, the CFS also designed a reminder sticker, suggesting that the food business operators post it in a conspicuous location where siu-mei is sold to remind consumers to handle siu-mei correctly.

Thank you for your attention and support for food safety.

Centre for Food Safety
Food and Environmental Hygiene Department