

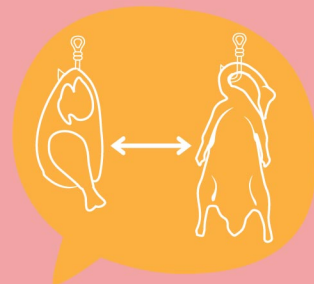
處理燒味衛生守則

Good Hygiene Practices for Handling Siu-mei

1

確保陳列和存放空間充裕
以免燒味堆疊

Ensure sufficient space for display or storage
to avoid stacking of the siu-mei



2

使用掛肉鈎或叉鉗
減少直接以手接觸燒味

Use a meat hanging hook or BBQ pliers
to minimise direct hand contact with the siu-mei



3

顧客購買時才斬件

Chop the siu-mei only upon purchase



4

斬件燒味如置於室溫
超過4小時便須棄掉

Discard chopped siu-mei kept under ambient temperature
for more than 4 hours



5

提醒顧客盡早食用斬件燒味

Remind customers to consume chopped siu-mei as soon as possible

