

# Trade guidelines on cooking of specific food



The Centre for Food Safety has published trade guidelines on specific foods, particularly high-risk foods, to help food establishments in taking adequate food safety measures. If you need to handle the following foods, please visit the Centre for Food Safety's website for relevant guidelines:

## Meat, poultry and eggs

- Siu-mei
- Lo-mei
- Poached chicken
- Pork liver
- Eggs and egg products

## Fish and seafood

- Sushi
- Sashimi
- Raw oyster

## Mixed foods

- Rice and noodles
- Buns and sandwiches
- Poon Choi
- Chiu Chow dishes
- Thai cold dishes
- Chinese cold dishes
- Snowy moon cakes
- Sweet food
- Frozen confections
- Rice with two sides
- Beef burgers
- Cooling and Reheating Prepared Foods
- Ready-to-eat Food

## Other food ingredients/contaminants

- Deep-frying oil
- Ice
- Trans fats
- Acrylamide
- Natural toxins in food plants
- Ciguatera toxin
- Tetrodotoxin

## Fruits and vegetables

- Pre-cut fruits
- Salads

## Beverages

- Fresh fruit and vegetable juices
- Flavoured iced beverages
- Non- prepackaged drinks

## Specific diets

- Meal for children
- Meals for the elderly
- School lunches
- Takeaways and meal Delivery

## Food contact materials

- Gloves
- Disposable plastic containers
- Plastic food packaging and containers
- Disposable tray liners