



食物處理人員增值計劃



從今天起，
成為專業的
食物處理人員吧！

自我增值

食客開心

老闆放心

食肆衛生欠佳，不僅有損口碑聲譽，還可能成為食物中毒的溫床，危害消費者之餘，也帶來訴訟問題。食物安全中心（食安中心）推廣「食物安全五要點」與「良好衛生規範」（GHP），旨在協助食物業經營者有效確保食物安全，保障消費者健康。



食物安全五要點：確保食物衛生

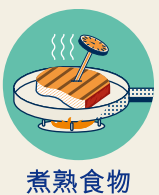
本地食肆過去幾年發生的食物中毒個案主要由細菌引致，當中成因包括食物未經徹底煮熟、交叉污染及貯存溫度不當。為了預防食物中毒，業界應遵循「食物安全五要點」：



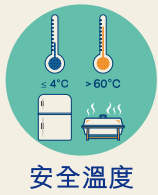
精明選擇



生熟分開



煮熟食物



安全溫度



保持清潔

良好衛生規範（GHP）： 五要點的延伸

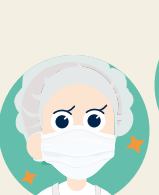
在生產過程中，包括採購原材料、烹調、貯存及運送期間，食品都有機會受到污染。遵從「良好衛生規範」（GHP）的目的，是為了防止食物出現污染危害，確保食物衛生和安全。

GHP為「五要點」的延伸，範疇推展至**個人衛生**、**環境衛生**與**食物衛生**。除了要防止生產食品時出現污染物及設有良好的生產設備外，也應做好以下六方面：個人衛生、環境衛生、運作監控、產品資訊、食物運送及持續培訓。GHP是食肆確保食物安全的「基本功」，實施GHP既能提高營運成效，又可保障消費者健康。

個人衛生



手部衛生



個人衛生



衣著衛生



健康申報

環境衛生



防治蟲鼠



廢物處理



化學品處理



清潔消毒



產品資訊



食物運送

食物衛生

持續培訓

持續培訓是GHP的重要一環。不少從事食品相關工作的員工都缺乏足夠的食物安全及衛生知識，如果沒有相應的培訓及監督，便會對食物安全構成潛在威脅。食物處理人員，無論是全職、兼職或臨時員工，均應按其從事的工作接受相應程度的食物衛生培訓。



推出「安樂查飯」計劃

為促進業界認識和遵從「食物安全五要點」及GHP，食安中心推出全新的「安樂查飯」食物處理人員增值計劃。透過多元化的教材與培訓課程，食物處理人員能夠學習到實用的食物安全知識，以配合食肆的日常營運需求。只要完成課程並通過簡單考核，參加者將獲頒發證書。

「安樂查飯」計劃亦建立一個**業界溝通平台**，透過WhatsApp、電子郵件及專題網頁等渠道，向食物處理人員傳達最新的食物安全訊息，並會因應食肆發生的食物中毒事故發出警報，提醒業界須注意的事項，防止發生同類事故。



甚麼人士適合參與？

「安樂查飯」計劃以食物業處所員工為主要對象。除了廚師等需要直接處理食物的人員外，計劃同樣適合廚房以外的樓面員工，包括侍應、清潔工、收銀員、採購員、經理及其他管理人員。

歡迎業界人士掃描下列二維碼，登記參加「安樂查飯」計劃，適時接收最新的食物安全資訊、教材和培訓課程的詳細資料，以提高從業員的食物安全和衛生意識。有關GHP培訓課程及其他教育資源，請即登入 cfs.gov.hk/safekitchen。





VALUE ADDED SCHEME FOR FOOD HANDLERS



Become a **professional food handler** today!



Value Added Staff

Happy Customers

Satisfied Bosses

Poor hygiene will not only damage a restaurant's reputation, but may also be a risk factor for food poisoning, harming consumers and even causing legal litigation. By promoting the 'Five Keys to Food Safety' and 'Good Hygiene Practices' (GHPs), the Centre for Food Safety (CFS) aims to help food business operators to ensure food safety and protect consumers' health.



Five Keys to Food Safety: Ensuring Food Hygiene

Food poisoning cases in local food premises over the past few years were mainly caused by bacteria as a result of inadequate cooking, cross-contamination and improper storage temperature. To prevent food poisoning, food traders should follow the '**Five Keys to Food Safety**' as below:



Good Hygiene Practices (GHPs): Extension of the Five Keys

Food may be contaminated during production, including the process of purchasing raw materials, cooking, storage and transportation. The purpose of applying '**Good Hygiene Practices**' (GHPs) is to prevent contamination hazards in food, ensuring that it is ultimately safe and food hygiene is maintained.

GHPs are an extension of the 'Five Keys' to cover **personal hygiene, environmental hygiene** and **food hygiene**. Apart from preventing contaminants during food production and maintenance of well-equipped establishment, the following six aspects should also be addressed: personal hygiene, environmental hygiene, operation monitoring, product information, food delivery and on-going training. GHPs are fundamental to ensuring food safety in food premises. Implementing GHPs can enhance productivity and protect consumers' health at the same time.

Personal Hygiene



Environmental Hygiene



Food Hygiene

On-going Training

On-going training is an important element of GHPs. As many staff involved in food-related activities lack the food safety and hygiene knowledge required, inadequate training and supervision pose a potential threat to food safety. Food handlers, full-time, part-time or temporary, should be trained in food hygiene to a level appropriate to the operations they are to perform.



Introduction of the 'Safe Kitchen' Scheme

To facilitate trade members in understanding and adopting the 'Five Keys to Food Safety' and GHPs, the CFS has launched a **new value added scheme for food handlers**, namely 'Safe Kitchen'. Through a variety of training materials and courses, the Scheme enables food handlers to learn practical food safety knowledge to meet the daily operational needs of food premises. Participants completing a course and passing a simple assessment will be awarded a certificate.

The Scheme also creates a **communication platform** to disseminate the latest food safety information to food handlers through a host of channels such as WhatsApp, e-mails and dedicated webpages. In response to food poisoning outbreaks in restaurants, it will also issue food alerts to remind the trade of the points to note in preventing occurrence of similar incidents.



Who are Suitable?

The 'Safe Kitchen' Scheme targets mainly employees of food premises. Apart from kitchen staff with direct contact with food such as chefs, it is also suitable for floor staff including waiters/waitresses, cleaners, cashiers, buyers, managers and other management personnel.

Trade members are welcome to scan the following QR code to register for the 'Safe Kitchen' Scheme to receive the latest food safety information, training materials and course details in a timely manner in order to enhance food safety and hygiene awareness among food handlers. For GHPs training courses and other educational resources, please visit: cfs.gov.hk/safekitchen.



Join now! Let's work together to keep food safe!