



給食肆就預防 2019 冠狀病毒病的 食物安全與衛生建議

Food Safety and Hygiene Advisory for Food Premises on the Prevention of COVID-19



為減低 2019 冠狀病毒病在食肆傳播的風險，經營者應保持高水平的清潔及衛生標準。食物安全中心建議採取以下措施：

To minimise the risk of transmission of COVID-19 in food premises, operators are advised to maintain high standards of hygiene and cleanliness. The Centre for Food Safety recommends the followings:

減少社交接觸

- 在不影響批准間格的情形下，桌子之間留有足夠空間，最好預留至少 1 米距離。亦可考慮其他鼓勵減少社交接觸的措施，例如：
 - 為顧客提供外賣選擇
 - 避免搭枱
 - 改動座位安排以減少直接面對面接觸

環境衛生

- 食物業經營者應加強對食物業處所包括廚房、食物房、洗滌間、廁所（包括水龍頭與廁所把手）和食肆座位間的清潔，定時及在有需要時應用 1:99（即把 1 份漂白水與 99 份水混和）的稀釋家用漂白水消毒，以經常保持清潔和適當維護。
- 在處理被呼吸道分泌物、嘔吐物或排泄物污染的地方，應使用 1:49（即把 1 份漂白水與 49 份水混和）的稀釋家用漂白水。
- 定期用消毒劑對經常觸摸的地方（例如門柄和桌面）進行消毒。
- 在主要接觸點提供酒精消毒液，如桌子旁、出入口旁。

個人衛生

工作人員須謹記：

- 定期檢查體溫。
- 如患有或懷疑受到傳染病感染或出現病徵，例如感冒、腹瀉、嘔吐、黃疸病、發燒、咽喉痛和腹痛，應停止處理食物。如出現呼吸道感染病徵時，應戴上外科口罩及盡早求醫。
- 工作期間，如有需要，應戴上口罩。
- 咳嗽或打噴嚏時，要用紙巾掩蓋口鼻，並立即將已弄髒的紙巾丟入垃圾桶。然後，以梘液和清水清潔雙手，搓手最少 20 秒。
- 保持良好的個人衛生習慣（例如在處理食物前後、進行清潔之後、處理廚餘或垃圾後以及上廁所後要洗手）。

食物衛生

- 採用「食物安全五要點」，以正確處理食物：
 - 精明選擇：選擇安全的原材料
 - 保持清潔：保持雙手及用具清潔
 - 生熟分開：分開生熟食物
 - 煮熟食物：徹底煮熟食物
 - 安全溫度：把食物存放於安全溫度
- 有需要時，提供公筷公羹。
- 處理即食食物時，應戴上用後即棄的手套。手套如有損壞、弄污或食物處理人員因暫停工作而把手套除下，便應把手套丟掉。

Social distancing

- Without affecting the approved layout, allow sufficient distance between tables, preferably at least 1 metre. Other measures that encourage social distancing can be considered, such as:
 - Make takeaway an option to customers
 - Avoid table sharing
 - Modify seating arrangements to reduce direct face-to-face encounter

Environmental hygiene

- Food business operators should strengthen cleansing and regular disinfection to food premises including kitchens, food rooms, scullery rooms, toilets (including water taps and toilet handles) and the seating area to keep them clean and properly maintained. Disinfection by applying 1:99 diluted domestic bleaching agent (i.e. dilution by mixing one part of bleaching agent with 99 parts of water) shall be carried out regularly and when in need.
- 1:49 diluted domestic bleaching agent (i.e. dilution by mixing one part of bleaching agent with 49 parts of water) should be used for places contaminated with respiratory secretions, vomitus or excreta.
- Disinfect frequently touched areas such as door knobs and tabletops with disinfectants regularly.
- Make alcohol-based sanitisers available at major touch-points: by the table, by the entrance and exit.

Personal Hygiene

Staff should be reminded to:

- Check their body temperature regularly.
- Suspend from engaging in any food handling work when suffering or suspected to be suffering from an infectious disease or symptoms of illness such as flu, diarrhoea, vomiting, jaundice, fever, sore throat and abdominal pain. Wear a surgical mask when having respiratory symptoms. Seek medical advice promptly.
- Wear a face mask as appropriate when working.
- Cover mouth and nose with a tissue paper when coughing or sneezing, and dispose of the soiled tissue paper in the rubbish bin immediately. Then, wash hands with liquid soap and water, and rub for at least 20 seconds.
- Practise good personal hygiene (e.g. washing hands before or after handling food, after clean-up is carried out, after handling refuse or other dirty items, and after visiting the toilet).

Food hygiene

- Adopt 5 Keys to Food Safety to ensure proper food handling practices:
 - Choose: choose safe raw materials
 - Clean: keep hands and utensils clean
 - Separate: separate raw and cooked food
 - Cook: cook thoroughly
 - Safe temperature: keep food at safe temperature
- Provide serving cutlery where deemed necessary.
- Wear disposable gloves when handling ready-to-eat food. Discard gloves when damaged, soiled, or when interruptions occur in the operation.

有關 2019 冠狀病毒病的最新資訊，可瀏覽 www.coronavirus.gov.hk

For more information on COVID-19, please visit www.coronavirus.gov.hk

更多有關食物業處所食物衛生及安全標準的資訊，可參考食物環境衛生署的《食物衛生守則》：

For further details on food hygiene and safety standards for food premises, please refer to the Food Hygiene Code of the Food and Environmental Hygiene Department:

www.fehd.gov.hk/tc_chi/publications/code/code_index.html

www.fehd.gov.hk/english/publications/code/code_index.html