



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。食肆除了必須遵守預防及控制疾病的相關規例，食物安全中心亦建議食肆採取以下措施：

To minimise the risk of transmission of COVID-19 in food premises, operators are advised to maintain high standards of hygiene and cleanliness. In addition to comply relevant regulations on prevention and control of disease, food premises are recommended to adopt following measures:

減少社交接觸

- 食肆可採取以下措施保持員工之間、員工與顧客之間以及顧客之間的社交距離：
 - 為顧客提供外賣選擇
 - 避免搭枱或改動座位安排以減少直接面對面接觸
 - 在食肆張貼告示或作廣播、或於地面加上標記、提醒顧客在排隊或等候期間保持距離
 - 在服務櫃枱加設屏障，減少顧客與員工直接面對面接觸
 - 鼓勵顧客使用非觸式的付款方法（例如：信用卡、手機應用程式等）
 - 安排員工分批工作、休息及用膳

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。
- 經常清潔消毒食物接觸面及設備，例如餐具。
- 經常清潔消毒員工或顧客的頻密接觸點，例如門柄、桌面、餐盤。
- 確保用作送遞食物的工具不可用於收集餐桌上已使用的餐具及食物殘渣，可考慮以不同顏色或標示來識別工具的不同用途。所有工具都要保持清潔和定時消毒。

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，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，以視液和清水清潔雙手
- 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）
- 洗手時應以視液和清水清潔雙手，搓手最少 20 秒，用水過清並用抹手紙弄乾。雙手洗乾淨後，不要再直接觸摸水龍頭（例如先用抹手紙包裹著水龍頭，才把水龍頭關上）

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。
- 避免公開展示沒有包裝的即食食物（例如烘焙食品）。
- 如使用即棄手套處理即食食物，要注意手套不能代替清洗雙手，並要正確使用。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；要經常更換手套，更換時和除手套後都要清洗雙手。

Physical distancing

- Food premises can take following measures to maintain physical distancing between employees/ customers :
 - Make takeaway an option to customers
 - Avoid table sharing or modify seating arrangements to reduce direct face-to-face encounter
 - Display poster or make announcement in food premises, or add markings at queuing or waiting areas to remind customers on physical distancing
 - Introduce partitions on service counters to reduce direct face-to-face encounter between customers and employees
 - Encourage the use of contactless payments (e.g. credit cards, mobile APP)
 - Staggering working and meal hours for staff

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.
- Frequently clean and disinfect food contact surfaces such as tableware
- Frequently clean and disinfect high touch points such as door knobs, tabletops and food trays.
- Ensure that the tools for serving food are not used to collect used tableware and food debris on the table; may consider using different colours or labels to identify different uses of the tools. Ensure that all tools are clean and disinfected regularly.

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 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
- 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)
- Wash hands with liquid soap and water, and rub for at least 20 seconds. Then rinse with water and dry with a disposable paper towel. When the hands are cleaned, do not touch the water tap directly again (for example, using a paper towel to wrap the faucet before turn it off).

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.
- Avoid openly displaying unwrapped ready-to-eat food (e.g., bakery products).
- If staff wear disposable gloves when handling ready-to-eat food, they should be aware that gloves cannot be used as a substitute for handwashing and should be used properly. If the gloves are damaged, soiled or removed when interruptions occur in the operation, they should be discarded. Gloves must be changed frequently and hands must be washed between glove changes.

有關 2019 冠狀病毒病的最新資訊，可瀏覽 For more information on COVID-19, please visit www.coronavirus.gov.hk

更多有關食物業處所的規例、食物衛生及安全標準的資訊，可瀏覽食物環境衛生署的網頁 For further details on regulations, food hygiene and safety standards for food premises, please visit FEHD website : www.fehd.gov.hk