

# 製作及售賣冰凍甜點 的食物安全指引

## Food Safety Guidelines for Manufacture and Sale of Frozen Confections

食物安全中心

The Centre for Food Safety

食物安全研討會

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1

# 香港現況

Situation in Hong Kong

# 法例要求及規管

- 冰凍甜點可以是以批發層面在製造廠配製並銷售至零售點售賣，例如杯裝雪糕、甜筒，或是在零售地點以勺子售賣的桶裝雪糕。
- 也可以在銷售點以人手製備製備供顧客即時食用的，例如用調配分售機製作的軟雪糕和冰凍乳酪，或自桶裝舀勺的硬雪糕和意大利雪糕。
- 冰凍甜點在香港是受限制的食物，無論製造或售賣，均需獲得發牌當局的批准。
- 根據《冰凍甜點規例》(第 132 AC 章)，任何人不得售賣、要約出售或為出售而展示每克含有多於 50 000 個細菌的冰凍甜點或每克含有多於 100 個大腸菌群的冰凍甜點。

## Legislative requirement and control

- Frozen confections might be prepared at wholesale level in factories such as original cups and wrappers or in bulk containers for serving with scoops at retail location.
- Frozen confections can also be manually prepared at the points of sale for customers' immediate consumption, such as soft ice cream or frozen yoghurt prepared with dispensing machines or hard ice-cream and gelato scooped out of tubs.
- Frozen confections are restricted food items in Hong Kong. Approval is required from the licensing authority regardless of manufacturing or selling.
- Under the Frozen Confections Regulation (Cap. 132 AC), no person shall sell, or offer or expose for sale, any frozen confection which contains more than 50 000 bacteria per gram or more than 100 coliform bacteria per gram.

# 2

## 製作冰凍甜點的 食物安全問題

Food Safety Problems  
of Frozen Confections

# 冰凍甜點的食物安全問題

- 屬高風險食物，因為食用前沒有再烹煮或加熱以消除致病菌
- 售賣含有微生物數量超過法定上限的冰凍甜點，不僅顯示食物衛生有欠保障，最終更有被檢控之虞
- 批發製造廠所製備與在銷售點所製備的冰凍甜點的食物安全危害有所不同

## Food safety problem of frozen confections

- High-risk food as there is no extra heat treatment to kill pathogens before consumption.
- Sale of frozen confections with microbial counts exceeding the legal limit not only indicates failure in practicing food hygiene but can also result in potential prosecution
- The food safety hazards of frozen confections prepared in wholesale factories are different from those prepared at points of sale

# 冰凍甜點的食物安全問題

- **批發製造廠**所製備冰凍甜點：
  - ◆ 原材料熱處理不足
  - ◆ 儲存溫度不當：混合物或製成品



## Food safety problem of frozen confections

- Frozen confections manufactured in factory:
  - ◆ Insufficient heat treatment of raw materials
  - ◆ Improper storage temperature for mixtures or final products

# 冰凍甜點的食物安全問題

- 銷售點所製備的冰凍甜點：
  - ◆ 製備過程中受污染
  - ◆ 雪糕混合物沒有經過適當的熱處理
  - ◆ 調配分售機清潔和消毒不足



## Food safety problem of frozen confections

- Frozen confections manufactured at point of sale:
  - ◆ Contamination during production
  - ◆ Improper heat treatment for ice-cream mixtures
  - ◆ Inadequate cleaning and disinfection of dispensing machines

# 3

## 批發層面製造的 冰凍甜點食物安全措施

Food Safety Measures for Frozen  
Confections Manufactured at  
Wholesale Level



# 食物安全措施

## ● 遵從良好衛生規範

- ✓ 設備和用具均須定期清潔和消毒妥當食物
- ✓ 從業員應時刻保持良好的個人和環境衛生



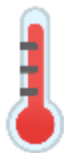
# Food safety measures

- Observe good hygiene practices
  - ✓ Equipment and utensils should be regularly cleaned and disinfected properly
  - ✓ Employees should always maintain good personal and environmental hygiene

# 食物安全措施

## 「食物安全重點控制」(HACCP)系統提升食物安全，預防食物危害：

- **控制重點 (CCP1):** 混合物加熱( 巴士德消毒法)：須按照法例規定的時間及溫度，
- **控制重點 (CCP2):** 巴士德消毒後如需添加配料，應使用經巴士德消毒的產品或將食材進行熱處理後才使用
- **控制重點 (CCP3):** 貯存製成品攝氏零下18度



## Food safety measures

The Hazard Analysis and Critical Control Point (HACCP) system effectively enhances food safety and prevents food hazards

- CCP1: Heating of the mixture (pasteurization method): must follow the time and temperature regulations specified by law
- CCP2: Ingredients that need to be added after pasteurization should be pasteurized or treated with heat
- CCP3: Finished products should be stored at -18 degrees Celsius

# 4

## 在銷售點製備冰凍 甜點食物安全措施

Food Safety Measures for  
Frozen Confections  
Manufactured at Point of Sale

# 食物安全措施

- 原材料及冰凍甜點應存放於適當溫度，以抑制細菌滋生
- 在銷售點製作冰凍甜點時，應使用經熱處理的預製混合物，或者將自備的混合物進行熱處理
- 調配分售機及用具應定期妥為清潔和消毒
- 食物從業員應經常保持良好的個人及環境衛生



## Food safety measures

- Raw materials and frozen confections should be kept at proper temperatures to inhibit bacterial growth
- When preparing frozen confections at points of sale, use heat-treated pre-prepared mixtures or treat self-prepared mixtures with heat
- The dispensing machine and utensils should be properly and regularly cleaned and disinfected
- Food handlers should maintain good personal and environmental hygiene at all times

# 總結

- 業界應根據生產模式，遵從指引中的建議，為消費者提供安全的冰凍甜點
- 在製作過程工程中執行「良好衛生規範」(GHP) 及「食物安全重點控制」(HACCP)系統為基礎的食物安全計劃
- 出售微生物數量超出法定上限的冰凍甜點，或會引致食源性疾病和遭檢控

## Take-home message

- Food businesses should follow the guidelines' recommendations according to their mode of production in order to provide safe frozen confections to consumers
- Implement Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Points (HACCP) based food safety plan system during production
- Sale of frozen confections with microbial counts above the legal limit may result in foodborne illness and prosecution

# 更多資訊

- 如欲了解更多資訊，可參閱食物安全中心給食物業的食物安全指引《批發層面製造的冰凍甜點》與《在零售點配製即時食用的冰凍甜點》



## For more information

- For details, please refer to the CFS guidelines on "Frozen Confections Manufactured at Wholesale Level" and "Frozen Confections Prepared at Points of Sale for Immediate Consumption"





謝謝 Thank you

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