

安全製作盆菜錦囊

Tips for Safe Production of "Poon Choi"



- 確保有足夠人手、地方及用具預備盆菜
- 不應接受超越能力負荷的訂單
- 向可靠的供應商採購食物原料
- 避免過早製作盆菜
- 食物要徹底煮熟，直至中心溫度達攝氏75度或以上
- 於製作好後至運送期間，熱的盆菜應保持在攝氏60度以上，冷凍的盆菜則應保持在攝氏4度或以下
- 隨盆菜附送食用說明，提醒顧客處理及食用盆菜的注意事項

- Ensure adequate manpower, food room area and equipment for "Poon Choi" production
- Do not entertain orders beyond handling capacity
- Order food ingredients from reliable suppliers
- Avoid cooking "Poon Choi" too early in advance
- Cook food thoroughly with the core temperature at 75°C or above
- After production and during delivery, keep hot "Poon Choi" above 60°C and chilled "Poon Choi" at 4°C or below
- Provide written consumption instruction to remind customers the proper ways to handle and consume "Poon Choi"

