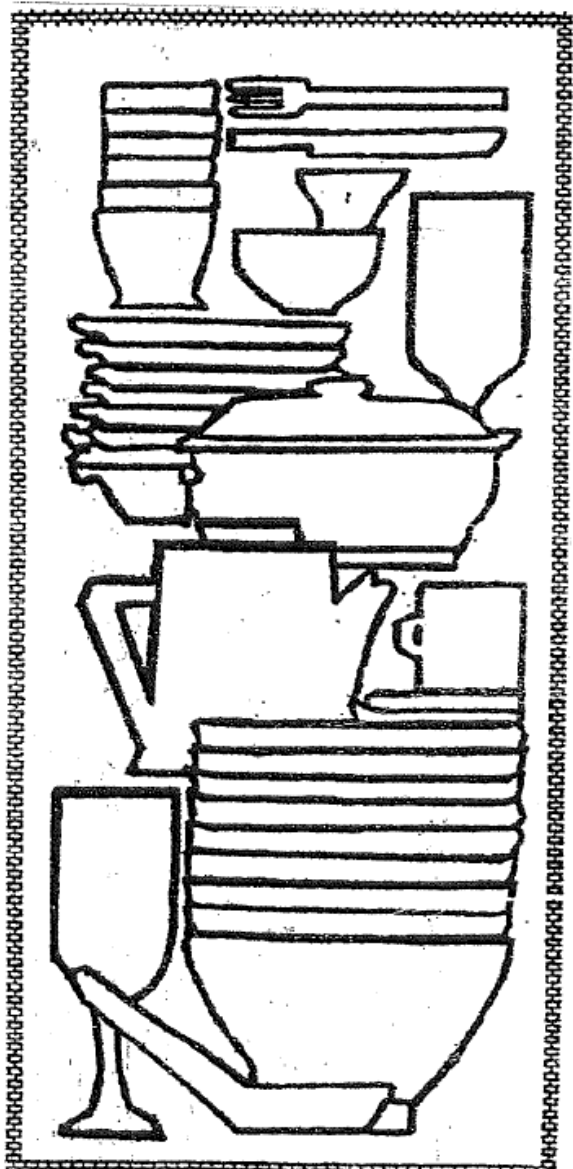


CORRECT DISHWASHING

洗碗碟的正確方式



化學藥物消毒碗碟方法

食物環境衛生署現已批准多種消毒劑供飲食業以消毒碗碟及餐具之用。

使用此種消毒劑時，可依照方單將消毒劑溶入適量之溫水(攝氏 24°以上)，然後將碗碟浸入消毒液內至少一分鐘。

有關消毒劑之名單可向食物環境衛生署各分區環境衛生辦事處查詢。

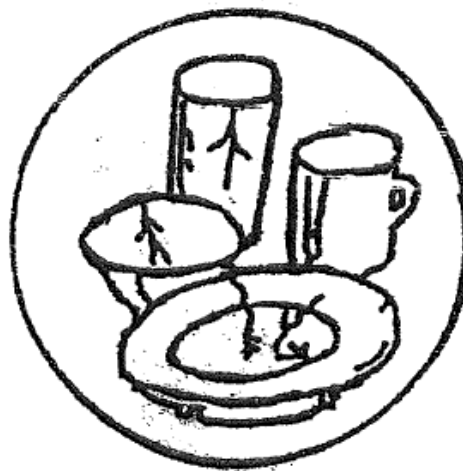
Chemical Sterilization Method

Utensils which are not suitable for sterilization by boiling water may be sterilized by bactericidal agents. The Food and Environmental Hygiene Department (FEHD) has approved certain types of bactericidal agents for use by the food trade. Bactericidal agents should be diluted to form an effective and non-toxic solution according to the prescribed formulae specified by the manufacturers. The dishes should be immersed into the solution for at least one minute at a temperature of not less than 24°C.

For further information on the approved bactericidal agents, please contact the District Environmental Hygiene Offices of the FEHD.

破裂碗碟

破裂碗碟不但會傷害顧客，而且破裂部份不易洗淨，易藏污納垢，助長細菌滋生。因此切勿使用破裂碗碟盛載食物。同時，本港食物衛生法例亦禁止飲食業使用崩裂碗碟用具。



Chipped Utensils

Under no circumstances should chipped utensils be used as they could easily injure your customers. Moreover, the cracks of chipped utensils may harbour dirt and germs which are not easily removed. There is also a provision under the existing legislation prohibiting the use of chipped utensils by the food trade.

1.
將碗碟上之油漬
及食物屑抹除

2.
用熱水及清潔劑
將碗碟認真洗擦
必要時再用
清水沖洗

3.
將洗淨碗碟置擱
盤中浸入沸水內
一分鐘以上

4.
讓碗碟自行風乾
或用清潔碗布
抹乾

5.
放入密封碗櫃
內以防灰塵、
害蟲及老鼠沾污

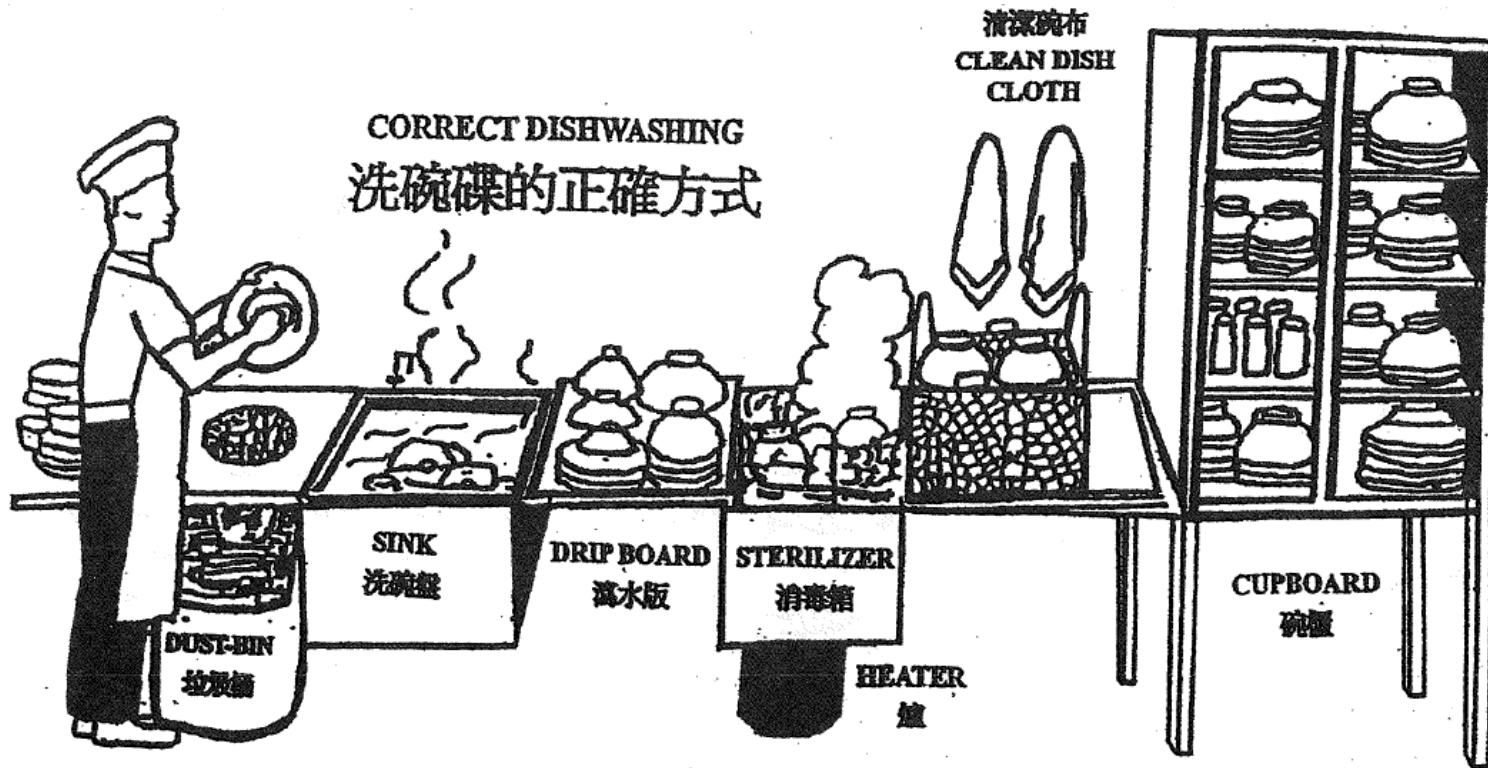
→ SCRAPE OFF FOOD
REMNANTS FROM
DISHES

→ WASH WITH HOT WATER
AND DETERGENT
→ SCRUB THOROUGHLY
→ RINSE IN CLEAN WATER
IF REQUIRED

→ IMMERSE IN BOILING
WATER FOR AT LEAST
ONE MINUTE

→ DRY BY EVAPORATION OR
CLEAN DISH CLOTH

→ STORE IN DUST-AND
VERMIN-PROOF
CUPBOARD



06-02/02