

貯存及展售 冰鮮肉/家禽 0-4°C 你要知



Store and display chilled meat/poultry between 0-4°C





Chilled meat/poultry is meat/poultry which has been preserved by chilling at a temperature between 0 and 4°C from the point of slaughter, storage and transportation, to the point of sale.

Retail outlets that sell chilled meat/poultry should display notices indicating that chilled meat/poultry is allowed for sale on the premises, and have refrigerators in good working order and

of sufficient capacity for storage and display of chilled meat/poultry between 0 and 4°C at all times.

Storing chilled meat/poultry at improper temperature will allow the growth of bacteria, affecting the quality and consumption safety of chilled meat/poultry.

Advice to the Public

- When buying chilled meat/poultry, consumers should patronise retail outlets that have displayed notices indicating that chilled meat/poultry is allowed for sale on the premises, and properly stored and displayed chilled meat/poultry in refrigerators, at temperature between 0 and 4°C.
- Unless the meat/poultry is immediately processed, it should be stored inside refrigerator at temperature between 0 and 4°C.
- If irregularities are detected, please inform the Food and Environmental Hygiene Department on 2868 0000 or 1823 for follow-up action against the retail outlets.

冰鮮肉/家禽是指由屠宰、貯存、運送至出售的整個過程中，均以攝氏0至4度之間的溫度冷凍保存的肉/家禽。

出售冰鮮肉/家禽的零售點，須展示可售賣冰鮮肉/家禽的告示牌及有性能良好及足夠容量的雪櫃貯存及陳列待售的冰鮮肉/家禽在攝氏0至4度之間。

冰鮮肉/家禽的貯存溫度不當，容易滋生細菌，影響肉質和食用安全。

給市民的建議

- 消費者應到有展示可售賣冰鮮肉/家禽告示牌的零售點購買冰鮮肉/家禽，及選購妥善貯存及陳列在攝氏0至4度的雪櫃內的冰鮮肉/家禽。
- 若非即時配製，應將冰鮮肉/家禽放進攝氏0至4度的雪櫃內貯存。
- 如發現違規情況，請致電2868 0000或1823通知食物環境衛生署跟進有關零售點。

