食物安全
5 Keys to Food Safety

五要點

Clean 2
保持清潔

用溫水及梘液清洗雙手
20秒

Wash hands with warm soapy water for 20 seconds

用熱水及清潔劑清洗用具及工作枱

Wash utensils and worktops with hot water and detergent

保持廚房清潔

Keep kitchen clean

你知道嗎?

經常清潔雙手、用具及工作枱可預防微生物散播

Do you know?
Cleaning hands, utensils and worktops regularly can prevent the spread of microorganisms