食物安全
5 Keys to Food Safety

五要點

separate
3
生熟分開

避免生的食物及其汁液污染其他食物

熟食物

生食物

Prevent raw food and their juices from contaminating other food items

用不同的用具處理生熟食物

Use separate utensils to handle raw and cooked food

蓋好食物，生的食物放於熟食之下

4°C 或以下

Store food in containers and put raw food below cooked food

你知道嗎?

將生的食物與
熟食及即食食物分開
以預防交叉污染

Do you know?
Separate raw food from cooked and ready-to-eat food to avoid cross-contamination