

# 食物安全

5 Keys to Food Safety

要點

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Clean  
2  
保持清潔

用清水及視液清洗雙手

20秒

Wash hands with 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

