

烹製蛋及蛋製品要留神

預防食物中毒更安心

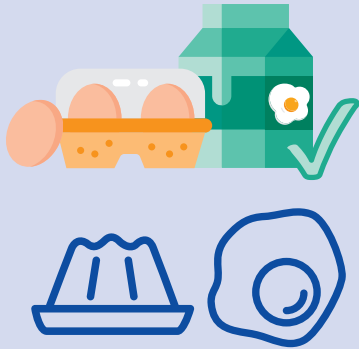
Handle eggs and egg products safely Keep food poisoning at bay

蛋類菜式如處理不當，可引致沙門氏菌食物中毒。

食安仔提提各位廚房工友，留意以下要點：

Egg dishes handled improperly can cause Salmonella food poisoning.

Take note of the following steps when working in the kitchen:



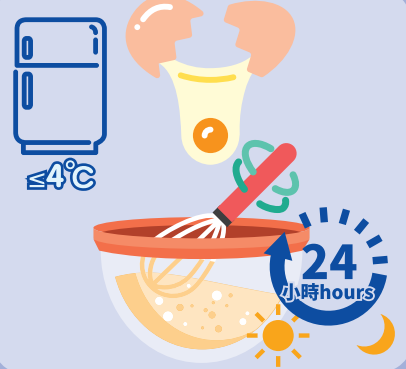
採用經巴士德消毒的蛋
製作含生或半生熟蛋的菜式

Use pasteurised eggs for dishes
containing raw or undercooked eggs



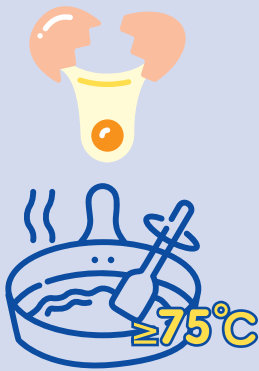
保持雙手、用具
及工作地方清潔

Keep hands, utensils and
working areas clean



慎用混合蛋漿
並須一天內用畢

Use pooled eggs carefully
within a day



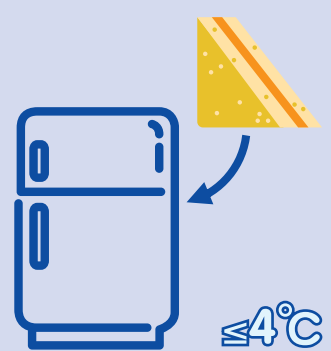
蛋須煮至75°C或以上
或至蛋黃凝固

Cook eggs at 75°C or above
or until the yolks are firm



如非立即進食，
熱食須保持於60°C以上

Keep hot dishes at above 60°C
if not to be eaten immediately



凍食存放在4°C或以下
而非置於室溫

Keep cold dishes at 4°C or below,
not at room temperature

