GOOD HOUSEKEEPING, **FOOD AND PERSONAL HYGIENE** TIPS



食物与个人卫生 小贴士







Do not work when feeling unwell. Seek medical attention immediately



- Wash your hands with soap
 - * Before handling food * After using the toilet
 - * After coughing or sneezing Work up to a good lather, paying attention to the fingers, nails and the back of the hand.
- · Dry hands using paper towels or hand dryers.
- · Avoid sneezing or coughing near food.
- Avoid touching the eyes, nose, ears, mouth, hair or skin when handling food.
- Keep fingernails short. Do not wear rings or other accessories that might trap dirt.

· Cover all wounds or cuts on your hands with waterproof plasters.



- above raw food in refrigerators.
- · Display cooked food within showcases.













of the day and remove all food scraps

before disposal into refuse bins with

proper medical attention. They should not be allowed to handle food.

Do not allow non-food handling



· Clean toilets regularly. Provide



食物处理人员





- 在以下情况应使用肥皂洗手 * 处理食物之前 * 使用厕所后

- * 咳嗽或打喷嚏之后

双手应搓出大量泡沫, 注意洗净 手指、指甲和手背等部位。



- 用纸巾擦干双手或用干手器烘干
- 不要在食物周围咳嗽或打喷嚏。



• 剪短指甲。不要戴戒指和其它装







• 储存在冰箱内的熟食必须

摆放在生食物的上格.





- 每天检查雇员的健康状况。如果 雇员感觉不适,应立即就医治疗。 在恢复健康之前,他们不能再处 理食物。
- 应禁止非食物处理人员进入准备 食物的地方。
- 给顾客分发即用即丢纸巾。如果 顾客共用一道菜, 请提供公用勺 子让他们将食物盛入自己的碗碟。



• 每天营业结束后, 彻底清洗营业 场所, 清除所有食物残羹, 以防 止蟑螂和老鼠等出没。



• 定期清洗厕所。厕所里应放置充 足的卫生纸、洗手液、以及纸巾 或干手器。





























