

6.0 Food Handling Areas

6.0 食品处理区



Keep floors, walls and ceilings in a clean state.

地板、墙面和天花板应保持清洁。

6.0 Food Handling Areas

6.0 食品处理区



Do not place electronic insect killing units above food preparation areas.

不要将电子杀虫器放置在食品准备区上方。

6.0 Food Handling Areas

6.0 食品处理区



Provide shatter proof covers for lights in food preparation and storage areas.

食品准备区和食品存放区内的灯管上应有耐震灯罩。

6.0 Food Handling Areas

6.0 食品处理区



Floors and walls must be smooth, clean and in good repair.

地板和墙面必须平整、清洁，处于良好状态。

6.0 Food Handling Areas

6.0 食品处理区



Make sure floors are smooth, impervious and easy to clean.

确保地板平整、不能渗透、易于清洁。

6.0 Food Handling Areas

6.0 食品处理区



Chopping boards must be in a good condition and able to be effectively cleaned and sanitised.

切菜案板必须处于良好状态，能够被有效清洁和消毒。

6.0 Food Handling Areas

6.0 食品处理区



Fixtures, fittings and equipment must be in good repair and working order.

固定装置、配件和设备必须处于良好状态，能够发挥正常功能。

6.0 Food Handling Areas

6.0 食品处理区



Hand basins are to be used for hand washing only.

洗手池只应被用于洗手。

6.0 Food Handling Areas

6.0 食品处理区



Hand basins are to be used for hand washing only.

洗手池只应被用于洗手。

6.0 Food Handling Areas

6.0 食品处理区



Provide a food preparation sink for washing fruit and vegetables.

为清洗水果和蔬菜提供一个食品准备清洗池。

6.0 Food Handling Areas

6.0 食品处理区



You **MUST** clean food preparation benches and floors.

你必须清洁食品处理台和食品处理区的地板。

6.0 Food Handling Areas

6.0 食品处理区



Pre Cleaning

初步清洁

Main Cleaning

主要清洁

Sanitising

消毒

Drying

擦干

6.0 Food Handling Areas

6.0 食品处理区



Pre-cleaning: food scraps, dirt and grease are loosened or removed by washing, scraping and rinsing.

初步清洁：以清洗、刮除和冲洗的方法来刮松或清除食品碎片、灰尘和油腻

6.0 Food Handling Areas

6.0 食品处理区



Main cleaning: Surface dirt, food debris is removed by washing using hot water and detergent.

主要清洁: 用热水和洗洁精以清洗方式来清除表面灰尘和食品残渣。

6.0 Food Handling Areas

6.0 食品处理区



Main cleaning: Equipment is dismantled and all parts cleaned individually.

主要清洁： 设备应拆开，所有的部件都应被分别逐一清洁。

6.0 Food Handling Areas

6.0 食品处理区



Sanitising with a chemical sanitiser specifically intended for use on food contact surfaces.

消毒：使用接触食品的表面专用的化学消毒剂。

6.0 Food Handling Areas

6.0 食品处理区



Drying: Items are left to air dry or are dried with disposable paper towels.

擦干：物品被晾干或用一次性纸巾擦干。

6.0 Food Handling Areas

6.0 食品处理区



Hand wash basin must be supplied with warm water, soap and paper towels.

洗手池必须供有热水、肥皂和纸巾。