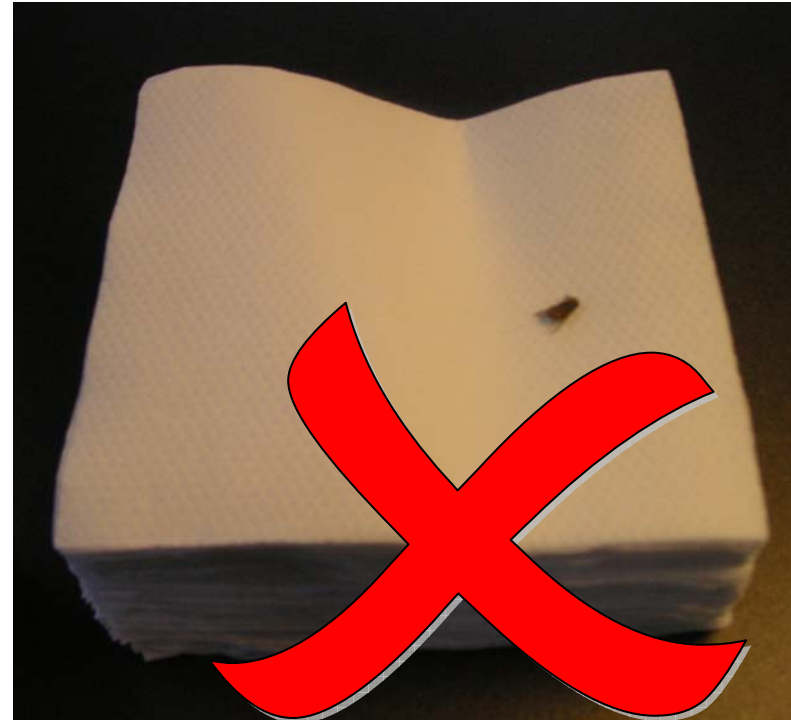# 11.0 – Food Packaging
11.0 – 食品包装

Packaging material must be protected from pests.

包装材料必须被保护免受害虫污染。

12.0 – Food Transportation
12.0 – 食品运输

High risk foods must be delivered below 5°C. Record the temperature in the Food Safety Program records section.

危险性高的食品必须在低于 5°C 的温度下递送。
在"食品安全计划"的记录部分记录下温度。

14.0 – Food Handlers
14.0 – 食品加工者

Apply soap and wet hands with warm water.

取适量肥皂，用热水湿手。

Wash up to the forearms and between fingers.

清洗双手和前臂，手指间也要清洗。
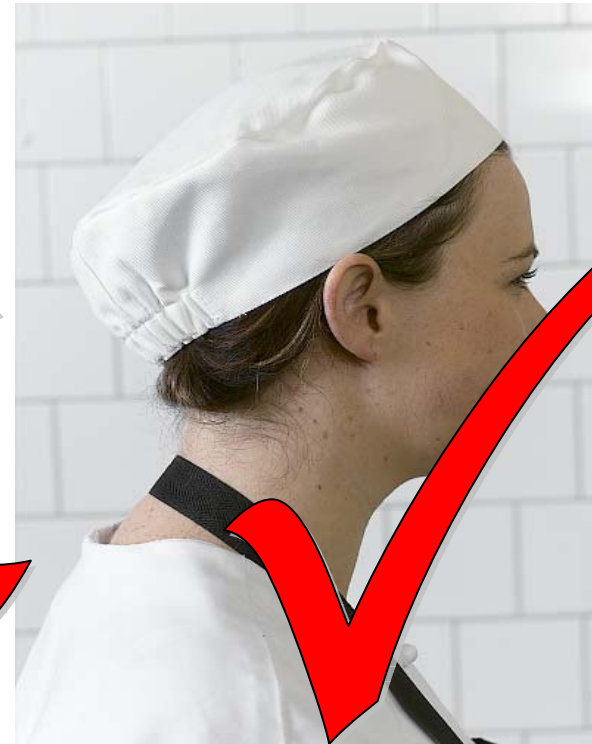
Rinse hands under warm running water.

用流动的热水冲洗双手。

Dry hands using an air dryer or paper towels.

用热风干手机或纸巾擦干双手。

city of **Melbourne**

14.0 – Food Handlers
14.0 – 食品加工者

Protective clothing must be worn.

必须穿戴防护服装。

14.0 – Food Handlers
14.0 – 食品加工者

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14.0 – Food Handlers
14.0 – 食品加工者

Food handlers who touch exposed parts of their body need to wash their hands before handling food.

触碰过身体裸露部分的食品加工者需要在加工食品之前洗手。

14.0 – Food Handlers
14.0 – 食品加工者

Food handlers who blow their nose need to wash their hands before handling food.

打过喷嚏擦过鼻子的食品加工者需要在加工食品之前洗手。

14.0 – Food Handlers
14.0 – 食品加工者

Food handlers need to wash their hands after eating and before handling food.

吃东西后，食品加工者需要在加工食品之前洗手。

14.0 – Food Handlers
14.0 – 食品加工者

Use separate hands for handling food and money.

处理食品和钱款应该使用不同的手。

14.0 – Food Handlers
14.0 – 食品加工者

Change your gloves between cleaning and handling food.

进行清洁和处理食品之间应更换手套。

15.0 – Miscellaneous: Thermometers
15.0 – 其他：温度计

Provide a probe/stem thermometer capable of measuring temperatures to an accuracy of +/-1°C.

提供一个测量准确度能够达到 +/-1°C 的探针式/柄式温度计。

15.0 – Miscellaneous: Proprietor name
15.0 – 其他：业主名称

业主：

R and K Smith Pty Ltd

Paint or affix the name of the registered proprietor in a clearly visible position at the front of the premises.

将注册业主的名称印在或固定在店铺正面清晰可见的位置上。