

Keep floors, walls and ceilings in a clean state.

地板、墙面和天花板应保持清洁。





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。





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

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食品准备区和食品存放区内的灯管上应有耐震灯罩。





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。



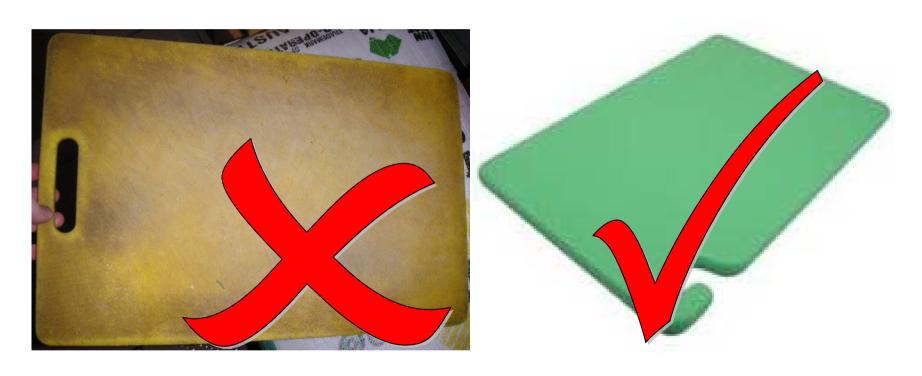




Make sure floors are smooth, impervious and easy to clean.

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确保地板平整、不能渗透、易于清洁。



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

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切菜案板必须处于良好状态,能够被有效清洁和消毒。





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

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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。



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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。







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。





Pre Cleaning

初步清洁

Main Cleaning

主要清洁

Sanitising

消毒

Drying

擦干





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





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。



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。





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

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消毒: 使用接触食品的表面专用的化学消毒剂。



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。





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。

