

Operational Guidelines on Retention of Food Samples

Objective:

This guideline is intended to remind food producers and traders about the hygiene requirement and precautions they should pay attention to during food sample retention.

Scope:

Food producers and traders in Macao.

Content:

1. Food samples should be retained under the following circumstances:

- Group dining;
- Buffets;
- Important local reception banquets.

2. Food categories subjected to retention

"Potentially hazardous foods" are mostly preferred for retention, especially for those food items that do not require reheating before consumption, for example:

- Cooked meat that has been cooled down, smoked meat, cut meat, siu-mei, lo-mei, hand-pinched cooked food and cereal products that have been cooled down, such as congee, rice and noodles, etc.;
- Seafood to be eaten raw or cold (e.g. sashimi, raw oysters, cold shrimps, cold crabs, jellyfish and molluscs, etc.);
- Cold dishes, sandwiches and salads;
- Cold desserts, prepared drinks and fresh fruit juice;
- Cut fruits;
- Homemade oil-immersed products and specially prepared sauces;
- Other food items that are susceptible to contamination.

3. Procedures of retention of food samples and points to note

- Food samples should be retained after the food items (i.e. final products) are prepared and before delivery or serving;

- The weight of each retained food sample (based on the edible part) should not be less than 250 grams (g) or 250 millilitres (mL), which is about 7 taels;
- Pack different food samples or samples from different meals separately, and use clean, disinfected containers (Note a) to store and seal them properly;
- Each retained food sample should be clearly labelled with its name, date and time of retention, mealtime and name of person taking food sample (Note b);
- All food samples should be stored properly according to different meals in designated refrigerators ($< 5^{\circ}\text{C}$) for at least 48 hours, and should be prevented from contamination or loss. The retained food samples can be discarded after 48 hours if no notification from the Department of Food Safety is received.

Note a: Sample of Container



Note b: Label Template

Date: _____(day)_____(month)
Time: _____:_____
Name of food sample: _____
Mealtime: Breakfast / Lunch / Dinner
Name of person taking food sample: _____

Updated in January 2019