



How to get more information on food safety?

### Food Safety Information Website

<http://www.foodsafety.gov.mo>

The Food Safety Information Website is a place where the Civic and Municipal Affairs Bureau (IACM) publishes announcements, fact sheets, upcoming events, promotional and educational materials, as well as regulations and guidelines related to food safety. Besides, it also serves as an information exchange platform among the government, food industry and the public.

### "IAM Food Safety Information" official account on WeChat

Members of the public can receive more comprehensive and timely reminders on food safety risks, popular science information and other content through our food safety official account on WeChat, enhancing their awareness of food safety risk prevention as well as allowing them to effectively master accurate safe food handling skills and jointly protect food safety.

Feel free to scan the QR Code below and follow us!



市政署  
INSTITUTO PARA OS  
ASSUNTOS MUNICIPAIS

DSA/JDDJ 130601

## Safeguarding food safety

**needs cooperation among  
government, food industry and the public**



政府、業界、市民齊盡心

Combined efforts of government,  
food industry and public are required

[www.foodsafety.gov.mo](http://www.foodsafety.gov.mo)

☎ 2833 8181



[www.iam.gov.mo](http://www.iam.gov.mo)

*Be responsible to eliminate risks.  
Safe food. Safe consumption.*

*Combined efforts of government, food industry and the public are required to safeguard food safety in Macao.*

## Collaboration among

### Government

- Continue to ensure sound monitoring of food products, risk management, publicity and education;
- Publish food safety information for the trade and the public in a timely manner.

### Food industry

- Be law-abiding business operators; make sure food products are from reliable sources and keep the purchase and sales records.
- Recall food products with food safety risks in a timely manner.

### The public

- Be aware of food safety information;
- Be a smart consumer and handle food properly.

## How to ensure food safety in daily life?

- Purchase food products which are hygienic and those from reliable sources;
- Pay attention to the label and expiry date of food products;
- Make sure food products are displayed at the temperature as specified on their packages;
- Avoid purchasing food products that are spoiled or those with damaged packages.

### Smart Purchase

- Cook food thoroughly until its core temperature reaches 75°C or above;
- Make sure meat is thoroughly cooked and its juices are clear, not pink;
- Eggs and seafood should be cooked thoroughly;
- Soup and stewed food should be brought to a boil and continue to boil for at least one minute.

### Cook Thoroughly

- Do not leave cooked food at room temperature for more than two hours;
- Keep cooked food at above 60°C ;
- Refrigerate perishable food and cold dishes at below 5°C .

### Proper Storage

- Place ready-to-eat food separately from other raw food or non-food items during purchase;
- Store cooked food above raw food in the refrigerator;
- Use two different sets of utensils to handle raw and cooked food.

### Separate Raw and Cooked Food

