

# 安心 享用盆菜

Enjoy Poon Choi  
Without Worries



As Chinese New Year is approaching, family members and friends come together to enjoy delicious food. Some restaurants and food establishments have recently launched the dish “Poon Choi”, which is a convenient and popular choice for family reunion dinners and gatherings. However, if the great variety of food ingredients used in preparing Poon Choi are not properly handled or not thoroughly cooked during its tedious and time-consuming preparation process, it would pose a high food safety risk. To enjoy Poon Choi safely and without worries, the public should keep in mind the following points during its purchase and consumption.



### When placing an order for Poon Choi

- Patronise reliable shops with good hygiene conditions;
- Poon Choi is considered as a high-risk dish owing to the great variety of food ingredients used in its tedious preparation process and long storage time. Therefore, it is best to inform the shop about the pick-up time (preferably 30 minutes to an hour before consumption) while placing the order so that it is not prepared too far in advance.



### When picking up Poon Choi

- Check whether Poon Choi is kept at appropriate temperatures: hot holding temperature above 60°C and cold holding temperature below 5°C;
- Poon Choi should be properly wrapped;
- Ask the shop about how to handle Poon Choi and follow the provided instructions with respect to its proper storage and reheating;
- Reheat Poon Choi as soon as possible once arrived at home to prevent leaving at room temperature for too long, otherwise it increases the chance of bacterial growth.



### Before eating Poon Choi

- Remember to thoroughly reheat Poon Choi until its internal temperature reaches 75°C or higher;
- Consider the portion size of Poon Choi, for example a large portion size requires more time for reheating. Make sure the food ingredients deep inside are thoroughly reheated;
- Consume the reheated Poon Choi promptly. Never leave it at room temperature over 2 hours. Finish the food at once, avoid reheating it repeatedly;
- If any food in Poon Choi is found spoilage or unpleasant odour, do not eat and discard it immediately.



### Important Notice

- Wash your hands frequently and practise personal hygiene;
- Pay attention to time and temperature control in the preparation of Poon Choi and its ingredients;
- Always place “cooked food above raw food” in the same refrigerator. Put ready-to-eat food and cooked food on the upper shelves of the refrigerator, and raw food on its lower shelves.



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