



Guide on Hygiene Practices

Siu-mei (Roasted Meat) and

Lo-mei (Food Braised in Soy Sauce) Meat Products



Objective:

Siu-Mei and Lo-Mei meat products are susceptible to high risk of microbiological contamination since these are displayed and sold at room temperature after cook, and are handled with bare hands (e.g. slicing and dicing) before selling to customers. This guide is intended to remind the food industry about the food safety and hygiene practices in the preparation and sale of such products.



Scope of Application:

Operators of establishments engaged in the production and sale of siu-mei, lo-mei and similar food, including takeaway, dine-in shops and food factories.

Frequently Asked Questions and Recommended Practices

1

Purchase and Check Upon Receipt



- Never use meat that is uninspected or from unknown sources.



- Do not accept any food that is contaminated, spoiled or showing signs of thawing.
- Ensure that food is kept at safe temperatures, such as chilled food below 5°C and frozen food at -18°C or below.

2

Storage



- Wrap food properly before storing in the designated shelf of refrigerator.
- Clean the refrigerator regularly to avoid ice build-up affecting its efficiency.



- Make sure the refrigerator working properly (chill temperature should be below 5°C whereas freezer temperature at -18°C or below), and follow the 'Cooked Food Above Raw Food' principle.
- Apply the 'First In, First Out' principle to cook food.

3

Thawing and Preparing Food



- Store cooked and raw foods separately, applicable to different types of food ingredients, semi-finished and finished food products.
- Use food additives that meet the requirements for safe consumption.



- Thaw only the amount of food required, and do not refreeze the defrosted food again.
- Apply correct methods for thawing frozen food.

4

Food Delivery and Display



- Keep food in clean containers with sufficient protection against dirt and dust. Use appropriate and clean transport vehicles.



- Place siu-mei and lo-mei meat products in clean and hygienic food display cabinets to keep them well-protected.
- Place the siu-mei and lo-mei in clean containers for temporary storage which are put on a clean table or rack off the ground.



Scientific Knowledge

【Temperature Danger Zone】

The temperature range between 5°C and 60°C is known as 'Temperature Danger Zone' as it provides one of the essential conditions for microorganisms to grow and multiply rapidly. Hence, avoid keeping ready-to-eat food (e.g. siu-mei and lo-mei) within this temperature range for extended period of time.

【Time Control】

The overall time for ready-to-eat food (e.g. siu-mei and lo-mei) to be placed at room temperature, including time for temporary storage, transport and display, must not exceed 4 hours in order to shorten the duration of its exposure to the Temperature Danger Zone.

【Thawing Food in Correct Ways】

- 1 In the chill compartment (below 5°C) of refrigerator: put the frozen food in the chill compartment in advance;
- 2 With running water: place the frozen food under cold running water or immerse it in cold water (make sure to change water every 30 minutes). The thawing should be completed within 2 hours;
- 3 In a microwave: stir or turn food over from time to time to facilitate thawing. The thawed food should be cooked immediately.



Practitioner's Responsibility

- Food production and operation have to comply with food safety standards;
- Money and meat products (siu-mei or lo-mei) should be handled by different persons so as to avoid cross-contamination;
- Keep the food display cabinets, utensils (e.g. chopping board, cutlery and meat hanging hooks) and wiping cloths always clean and hygienic;
- Food handlers have to strictly observe personal and environmental hygiene.