



# Guide on Hygiene Practices

## Ready-to-drink Beverages and Edible Ice



### Objective:

A hand-shake beverage containing of many ingredients is prepared by hands; so, this kind of ready-to-drink beverage has a high risk of microbial contamination. Especially of the edible ice cubes adding into this drink, these are commonly supplied by an ice manufacturing plant or produced at the premises. It increases a risk of cross contamination when the ice cubes are handled in a way not conforming to hygiene prerequisites during its production, treatment or transportation. This guide aims to remind the food industry about the precautions of food hygiene and safety for making the ready-to-drink beverages and edible ice.



### Scope of Application:

Establishments are engaged in the on-site preparation of ready-to-drink beverages, such as Taiwanese-style drink takeaways, fruit juice-based drink takeaways, food premises, fast-food restaurants and so on.

## Frequently Asked Questions and Recommended Practices

### 1

#### Purchase and Receipt of Goods

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- Buy appropriate quantities. Upon receipt of edible ice cubes, check whether these are kept at proper temperature and in good condition. For examples, the package is in clean, hygienic and intact; likewise, the ice has no signs of being refrozen.



- During buying the refrigerated foods, check whether these are kept at the correct temperature (below 5°C), in good condition, uncontaminated and without damage.

### 2

#### Preparation

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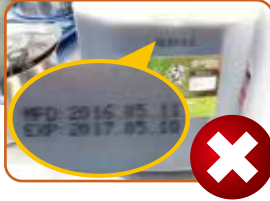
- Ice scoop is not placed separately from edible ice cubes.
- Edible ice cubes taken out from the ice bucket should not be returned even these are unused.



- Keep the ice bucket clean and place the ice scoop in a separate clean container.
- Avoid using hands or other utensils (e.g. glassware) in contact with edible ice cubes during preparation.

### 3

## Storage (Food and Other Ingredients)



- Food are not properly wrapped nor dated.
- Perishable food are kept at inappropriate temperature.
- The 'First-In, First-Out' principle of storage is not followed, and the expired ingredients has been used.



- Keep the beverage ingredients (e.g. tapioca pearls) at below 5°C.
- Store food and other ingredients at room temperature in a cool and well-ventilated place.

### 4

## Utensils, Equipment and Environmental Hygiene



- Keep containers and packing materials clean, and store off the floor.



- Keep the food processing environment clean, and keep utensils off the floor.
- Food handlers have to strictly observance of personal and environmental hygiene.



## Notes on Using Ice Maker Machine

- Potable water, meeting the safety and hygiene requirements, should be used for ice-making. Please refer to the relevant provisions of Decree-Law No. 46/96/M “Macao Water Supply and Drainage Regulations” (Annex I: Quality Standards and Regulations on Water Supply for Human Consumption);
- Make enough amount of ice cubes. Keep the equipment and utensils clean and hygienic. The ice maker machine should be placed far away from potential sources of contamination, such as chemicals, pest baits and personal belongings.



## Business Owner's Responsibility

- Ensure that the sources of goods and food for sale are safe;
- Keep all records, including of the incoming and outgoing invoices or relevant documents, for competent authorities to trace the sources of commodities as necessary;
- Keep the shop environment clean and hygienic;
- Make sure the shop attendants complying with the requirements of food safety and hygiene practices;
- Make arrangement for staff to receive pre-employment training on the basic of food safety and hygiene.