



Guide on Hygiene Practices

Display and Sale of Food in the Street



Objective:

Selling food products in the street is often restricted by the equipment availability, environment issues and weather conditions. This guide aims to reduce food safety risks through reminding individuals engaged in food sale in the street about the food safety and personal hygiene practices so as to ensure the food products conforming to the standards of safety and hygiene, as well as prevent foodborne illnesses.



Scope of Application:

Business operators participate in food shows and expositions, including of the fixed-pitch vendors and itinerant hawkers who sell food and beverages outdoors, in the streets and festival activities.

Frequently Asked Questions and Recommended Practices

1

Purchase, Transport and Check Upon Receipt



- Never use raw and fresh food that are uninspected or from unknown sources.



- Do not consume food that are not adequately protected nor kept at proper temperatures (chilled food below 5°C and frozen food at -18°C or below) during delivery.
- Food transport vehicles should not be used for carrying other goods (especially chemicals and garbage).



- Do not accept food that are contaminated, spoiled, or showing signs of thawing.

2

Preparation



- Avoid direct hands contact with cooked or ready-to-eat food during food handling.
- Do not handle food and money at the same time.

3

Food Packaging and Display



- All food products, tableware and utensils have to be stored properly. Place them inside a dust-proof and insect-proof facilities for well-protected.



- Keep cold food below 5°C and hot food above 60°C.
- Always keep the food display cabinets clean and hygienic.



- Place food and other ingredients separately from the utensils and takeaway bags. Do not leave them lying around to avoid cross-contamination.



- Understand the nature of food products before loading the food into an appropriate type of container (e.g. heat resistance, whether or not it can be placed in a microwave oven, etc.).
- Do not reuse disposable plastic containers.

Extended Reading

“Guidelines on Hygiene Practices for Food Shows and Expositions” published by the Department of Food Safety of IAM



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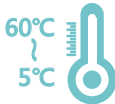


Personal Hygiene

- Put on face mask, do not reuse disposable gloves and instantly discard any contaminated disposable gloves.
- Put on light-coloured apron and wear hair cap or hairnet while at work. Always keep hands clean.
- In the case of suffering from symptoms like coughs, running nose, diarrhoea, vomiting or fever, stop handling food at once.



Scientific Knowledge



【Temperature Danger Zone】

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



【Time Control】

The overall time for ready-to-eat food that are placed at room temperature, including time of temporary storage, transport and display, must not exceed 4 hours in order to shorten the duration of its exposure to the Temperature Danger Zone.



Practitioner's Responsibility

- 1 Make sure that food products are made from safe sources and fitting for human consumption. No matter whether these are for sale, food tasting or giveaways, the businesses must operate in compliance with the "Food Safety Law".
- 2 Keep all records, such as the incoming and outgoing invoices or relevant documents, for competent authorities to trace the sources of commodities as necessary.
- 3 Always keep cooking utensils clean and hygienic.
- 4 Make sure that the water source is potable water and meets the quality requirements of hygiene and safety.