



Guide on Hygiene Practices

Food Souvenirs: Jerky



Objective:

With Macao aiming at building a 'World Centre of Tourism and Leisure', food products as souvenirs have played an important role in promoting Macao's culture. This guideline serves to standardise food safety practices and hygiene management throughout the food souvenir industry, assist the industry to fulfil their legal obligations, and ensure food safety.



Scope of Applicability:

Business operators are engaged in the production and trade of food souvenirs in Macao.

Frequently asked questions and recommended practices

1

Display and sale



- Food that is displayed is not adequately protected.
- Food can be easily contaminated if miscellaneous items are placed haphazardly.



- Use upright food display cabinets that can be tightly closed for temporary storage and display food products.
- Ensure food safety and avoid contamination. Food must be clearly labelled with product information.

2

Environmental and personal hygiene



- Food processing environment should not be in poor sanitary conditions.
- Sauces, food ingredients and semi-finished products are improperly stored.



- Utensils and tools contacted with food, e.g., scissors and packaging bags, should be properly placed.
- Clean the food utensils and display cabinets regularly to maintain its hygiene.



Knowledge of the law

【 Food Safety Law 】

In accordance with Law No. 5/2013 'Food Safety Law', as there is a food safety risk, Macao government can adopt different prevention and control measures, based on the severity level and scale of the hazard. For examples:

- (1) Clean, disinfect and improve the conditions of the concerned venue, establishment, facilities, equipment or utensils;
- (2) Recall of food or food additive;
- (3) Temporarily prohibit or restrict food production, operation and use;
- (4) Temporarily suspend the operation of food premises;
- (5) Sequestration of suspicious food items;
- (6) Precautionary detention;
- (7) Destruction, if it is impossible to eliminate the food safety risks through other measures;
- (8) Special treatments intended to eliminate or minimise the food safety risks.



Responsibilities of practitioners in food industry

- Food handlers must strictly adhere to personal and environmental hygiene.
- Always keep food display cabinets properly closed. Do not expose bulk foods to open environment for extended periods of time.
- Pay attention to occupational safety and health so as to avoid getting hurt by sharp and pointed tools or instruments.

