

本署檔號：FEHD HQ 1/139/404

香港餐務管理協會
香港九龍九龍灣宏通街 2 號
寶康中心 2 字樓 2F13 室

先生 / 女士：

預防 2019 冠狀病毒病給食物業處所的健康指引

為減低 2019 冠狀病毒病在食物業處所傳播的風險，經營者應保持高水平的清潔及衛生標準。食物環境衛生署(本署)曾在 2020 年 1 月 9 日發信呼籲各食物業經營者及從業員採取預防措施，注重個人、食物及環境衛生，以確保處所清潔衛生及食物安全。鑑於 2019 冠狀病毒病目前傳播的風險，本署現進一步建議食物業經營者及從業員除該些措施外，也採取以下的額外措施：

減少社交接觸

在不影響批准間格的情形下，桌子之間留有足夠空間，最好預留至少 1 米距離。亦可考慮其他鼓勵減少社交接觸的措施，例如：

- ◆ 為顧客提供外賣選擇
- ◆ 避免搭枱
- ◆ 改動座位安排以減少直接面對面接觸

環境衛生

- ◆ 定期用消毒劑對經常觸摸的地方（例如門柄和桌面）進行消毒
- ◆ 在主要接觸點提供酒精消毒液，如桌子旁、出入口旁

個人衛生

- ◆ 工作人員定期檢查體溫
- ◆ 工作人員在工作期間，如有需要，應戴上口罩

食物衛生

- ◆ 除向每一枱顧客提供公筷公羹，如情況許可，可為客人提供分菜服務
- ◆ 處理即食食物時，應戴上用後即棄的手套。手套如有損壞、弄污或食物處理人員因暫停工作而把手套除下，便應把手套丟掉

有關給食肆就預防 2019 冠狀病毒病的食物安全與衛生建議，請參閱夾附的單張。至於 2019 冠狀病毒病的最新資訊，可瀏覽 (www.coronavirus.gov.hk)。

要持續地保持環境衛生，各食物業經營者及從業員必須共同努力，確保處所清潔衛生及食物安全，並持之以恆，才能有效預防新型傳染病。各位應保持警惕，並密切注意政府發布的指引、預防措施和衛生建議。對罔顧環境衛生和食物安全的違例人士，食環署會採取嚴厲的執法行動。

如有查詢，請致電本人或 2867 5436 與衛生總督察(衛生)陳家駿先生聯絡。

食物環境衛生署署長
(陳家駿 代行)



二零二零年三月二十三日

Our ref. : FEHD HQ 1/139/404

23rd March 2020

The Association for HK Catering Services Management
香港九龍九龍灣宏通街 2 號
寶康中心 2 字樓 2F13 室

Dear Sir/Madam,

Health advice on prevention of COVID-19 in food premises

To minimize the risk of transmission of COVID-19 in food premises, operators should maintain high standards of hygiene and cleanliness. The Food and Environmental Hygiene Department (this department) has appealed by letter on 9 January 2020 to food business proprietors and food handlers to take precautionary measures with particular attention on the personal, food and environmental hygiene so as to ensure cleanliness on the premises and food safety. In light of the latest development of COVID-19, in addition to the above, this department further advises the operators of food premises to adopt the following measures:

Social distancing

Without affecting the approved layout, allow sufficient distance between tables, preferably at least 1 metre. Other measures that encourage social distancing can be considered, such as:

- ◆ Make takeaway an option to customers
- ◆ Avoid table sharing
- ◆ Modify seating arrangements to reduce direct face-to-face encounter

Environmental hygiene

- ◆ Disinfect frequently touched areas such as door knobs and tabletops with disinfectants regularly

- ◆ Make alcohol-based sanitizers available at major touch-points: by the table, by the entrance and exit

Personal hygiene

- ◆ Check their body temperature of the staff regularly
- ◆ When working, wear a face mask by the staff as appropriate

Food hygiene

- ◆ Provide serving cutleries and whenever necessary, serve the dishes to the customers individually
- ◆ Wear disposable gloves when handling ready-to-eat food. Discard gloves when damaged, soiled, or when interruptions occur in the operation

For the food safety and hygiene advice on the prevention of COVID-19 to the food premises, please refer to the attached leaflet. For updated information on COVID-19, please visit (www.coronavirus.gov.hk)

For continuous upkeep of environmental hygiene, food business operators and food handlers must make concerted and persistent efforts to ensure cleanliness of the premises and food safety to prevent the new communicable disease. All relevant food business operators or food handlers shall stay vigilant and pay close attention to the guidelines, preventive measures or health advices issued by the Government. FEHD will take stringent enforcement action against offenders in defiance of environmental hygiene and food safety issues.

If you have any enquiry, please contact me or Chief Health Inspector (Hygiene), Mr. CHAN Kar Chun, at telephone number 2867 5436.

(Mr. CHAN  Kui)
for Director of Food and Environmental Hygiene



給食肆就預防 2019 冠狀病毒病的 食物安全與衛生建議

Food Safety and Hygiene Advisory for Food Premises on the Prevention of COVID-19



為減低 2019 冠狀病毒病在食肆傳播的風險，經營者應保持高水平的清潔及衛生標準。食物安全中心建議採取以下措施：

To minimise the risk of transmission of COVID-19 in food premises, operators are advised to maintain high standards of hygiene and cleanliness. The Centre for Food Safety recommends the followings:

減少社交接觸

- 在不影響批准間格的情形下，桌子之間留有足夠空間，最好預留至少 1 米距離。亦可考慮其他鼓勵減少社交接觸的措施，例如：
 - 為顧客提供外賣選擇
 - 避免搭枱
 - 改動座位安排以減少直接面對面接觸

環境衛生

- 食物業經營者應加強對食物業處所包括廚房、食物房、洗滌間、廁所（包括水龍頭與廁所把手）和食肆座位間的清潔，定時及在有需要時應用 1:99（即把 1 份漂白水與 99 份水混和）的稀釋家用漂白水消毒，以經常保持清潔和適當維護。
- 在處理被呼吸道分泌物、嘔吐物或排泄物污染的地方，應使用 1:49（即把 1 份漂白水與 49 份水混和）的稀釋家用漂白水。
- 定期用消毒劑對經常觸摸的地方（例如門柄和桌面）進行消毒。
- 在主要接觸點提供酒精消毒液，如桌子旁、出入口旁。

個人衛生

工作人員須謹記：

- 定期檢查體溫。
- 如患有或懷疑受到傳染病感染或出現病徵，例如感冒、腹瀉、嘔吐、黃疸病、發燒、咽喉痛和腹痛，應停止處理食物。如出現呼吸道感染病徵時，應戴上外科口罩及盡早求醫。
- 工作期間，如有需要，應戴上口罩。
- 咳嗽或打噴嚏時，要用紙巾掩蓋口鼻，並立即將已弄髒的紙巾丟入垃圾桶。然後，以梘液和清水清潔雙手，搓手最少 20 秒。
- 保持良好的個人衛生習慣（例如在處理食物前後、進行清潔之後、處理廚餘或垃圾後以及上廁所後要洗手）。

食物衛生

- 採用「食物安全五要點」，以正確處理食物：
 - 精明選擇：選擇安全的原材料
 - 保持清潔：保持雙手及用具清潔
 - 生熟分開：分開生熟食物
 - 煮熟食物：徹底煮熟食物
 - 安全溫度：把食物存放於安全溫度
- 有需要時，提供公筷公羹。
- 處理即食食物時，應戴上用後即棄的手套。手套如有損壞、弄污或食物處理人員因暫停工作而把手套除下，便應把手套丟掉。

Social distancing

- Without affecting the approved layout, allow sufficient distance between tables, preferably at least 1 metre. Other measures that encourage social distancing can be considered, such as:
 - Make takeaway an option to customers
 - Avoid table sharing
 - Modify seating arrangements to reduce direct face-to-face encounter

Environmental hygiene

- Food business operator should strengthen cleansing and regular disinfection to food premises including kitchens, food rooms, scullery rooms, toilets (including water taps and toilet handles) and the seating area to keep them clean and properly maintained. Disinfection by applying 1:99 diluted domestic bleaching agent (i.e. dilution by mixing one part of bleaching agent with 99 parts of water) shall be carried out regularly and when in need.
- 1:49 diluted domestic bleaching agent (i.e. dilution by mixing one part of bleaching agent with 49 parts of water) should be used for places contaminated with respiratory secretions, vomitus or excreta.
- Disinfect frequently touched areas such as door knobs and tabletops with disinfectants regularly.
- Make alcohol-based sanitisers available at major touch-points: by the table, by the entrance and exit.

Personal Hygiene

Staff should be reminded to:

- Check their body temperature regularly.
- Suspend from engaging in any food handling work when suffering or suspected to be suffering from an infectious disease or symptoms of illness such as flu, diarrhoea, vomiting, jaundice, fever, sore throat and abdominal pain. Wear a surgical mask when having respiratory symptoms. Seek medical advice promptly.
- Wear a face mask as appropriate when working.
- Cover mouth and nose with a tissue paper when coughing or sneezing, and dispose of the soiled tissue paper in the rubbish bin immediately. Then, wash hands with liquid soap and water, and rub for at least 20 seconds.
- Practise good personal hygiene (e.g. washing hands before or after handling food, after clean-up is carried out, after handling refuse or other dirty items, and after visiting the toilet).

Food hygiene

- Adopt 5 Keys for Food Safety to ensure proper food handling practices:
 - Choose: choose safe raw materials
 - Clean: keep hands and utensils clean
 - Separate: separate raw and cooked food
 - Cook: cook thoroughly
 - Safe temperature: keep food at safe temperature
- Provide serving cutlery where deemed necessary.
- Wear disposable gloves when handling ready-to-eat food. Discard gloves when damaged, soiled, or when interruptions occur in the operation.

有關 2019 冠狀病毒病的最新資訊，可瀏覽 www.coronavirus.gov.hk

更多有關食物業處所食物衛生及安全標準的資訊，可參考食物環境衛生署的《食物衛生守則》：

www.fehd.gov.hk/tc_chi/publications/code/code_index.html

For more information on COVID-19, please visit www.coronavirus.gov.hk

For further details on food hygiene and safety standards for food premises, please refer to the Food Hygiene Code of the Food and Environmental Hygiene Department:

www.fehd.gov.hk/english/publications/code/code_index.html