Hygiene Guidelines on Supply of Meal Boxes with Mixed Dishes

As cooked rice, noodles and dishes can be potentially hazardous, it is necessary to protect them and control the time they are left at dangerous temperatures (5°C to 60°C) throughout their entire preparation and selling process as far as possible







Do not stack up containers to ensure the food inside is kept at the appropriate hot-holding temperature



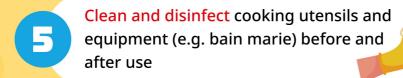
Turn on the hot-holding equipment (e.g. bain marie) in advance to allow time for the hot-holding temperature to reach higher than 60°C





Never mix the food that has been displayed for some time with the freshly cooked one









Shorten the time that cooked food is left at dangerous temperatures* as far as possible

*For details on temperature danger zone, please scan the QR Code on the right







