

# 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

1

Food under display should be protected with a **transparent food guard**



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

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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

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**Clean and disinfect** cooking utensils and equipment (e.g. bain marie) before and after use



Temperature danger zone

危險溫度帶

60°C

5°C

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



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