

## 3.0 Food Storage – Cold 食品儲存 - 冷藏



Make sure the storage area is kept in a clean and sanitary state.  
確保儲存區域乾淨衛生。

## 3.0 Food Storage – Cold 食品儲存 - 冷藏



Food must be stored in clean, reusable food grade  
containers with secure lids.

食品必須儲存在帶有密實封蓋、達到食品等級並且可以重新使用的乾淨容器中。

### 3.0 Food Storage – Cold 食品儲存 - 冷藏



Food must be stored in clean, sealable food grade containers.

食品必須儲存在達到食品等級並且可以密封的乾淨容器中。

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Food must be stored in a neat orderly manner.  
食品儲存必須整齊有序。

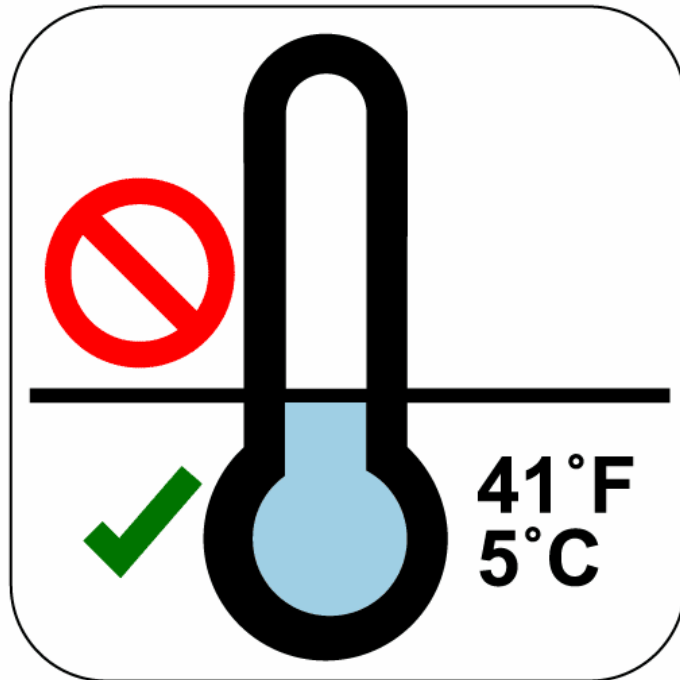
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Make sure cool room shelving is not rusted and  
easy to clean.

確保冷藏室擱板沒有生鏽，而且易於清潔。

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Make sure high risk food is under temperature control (under 5°C).  
確保高風險食品在溫度控制點以下 (5°C以下)。

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Make sure raw food is stored beneath ready to eat food  
to prevent contamination.

確保生食儲存在即可食用的食品以下來防止污染。

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Make sure food is raised off the floor and stored on the shelves.

務必將食品放在地板以上的地方並且儲存在擱板上。



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Do not double stack food without adequate covers or lids.

不要在沒有適當封蓋的情況下將食品疊放。

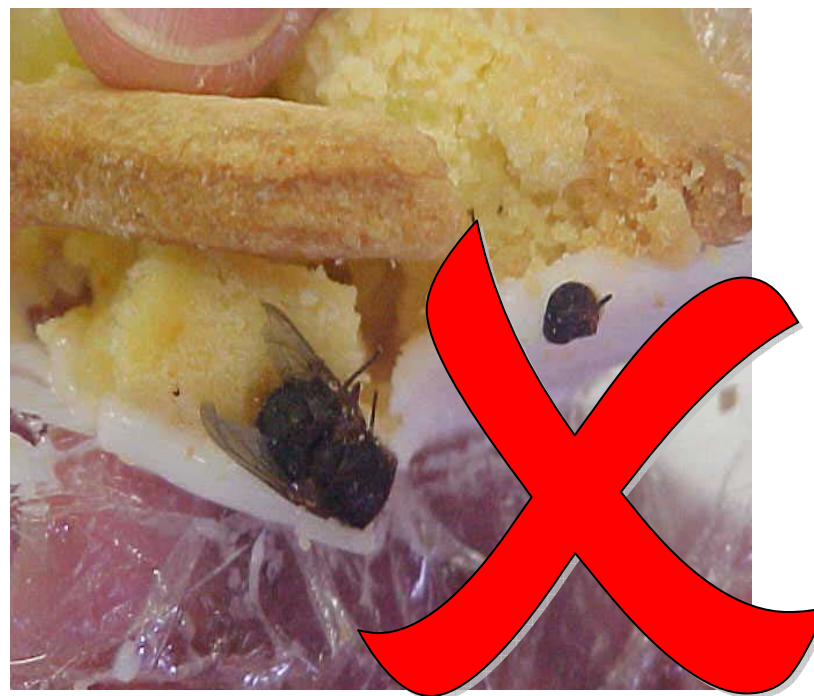
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Food must be covered with suitable material to prevent contamination.

食品必須使用適當材料蓋好來防止污染。

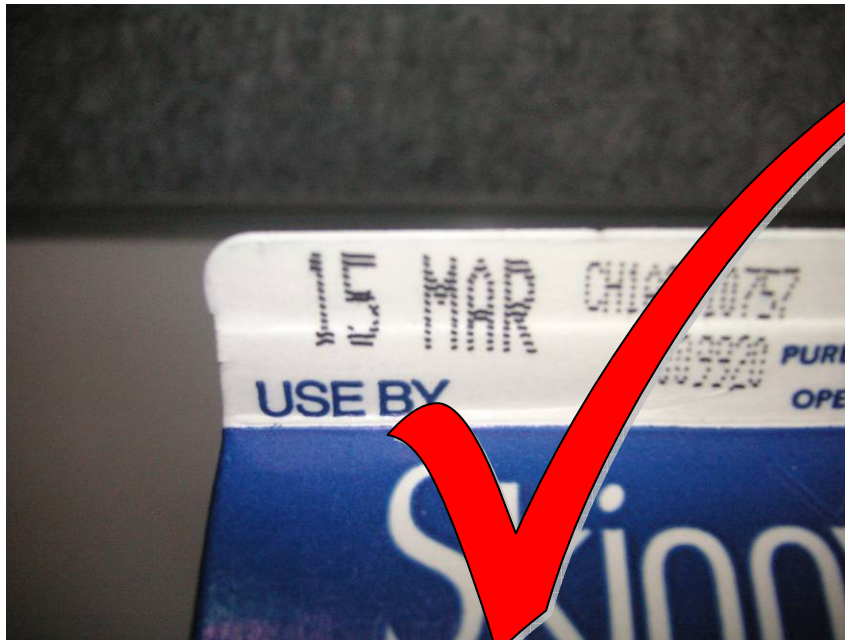
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Protect food from insects, fumes, dust or chemicals.

保護食品不受昆蟲、煙氣、灰塵或化學品侵蝕。

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Make sure food is within the use-by date.

確保食品未超過食用日期。

## 3.0 Food Storage – Cold 食品儲存 - 冷藏



Food storage containers must remain in clean and sanitary state.

食品儲存容器必須保持乾淨衛生。