

## 16.0 – Premises

## 16.0 – 经营场所



**Utensil and equipment washing facilities:** Provide a double bowl sink or dishwasher with a single bowl sink.

器皿和设备清洗设施：提供一个双槽洗涤池或带单槽洗涤池的洗碗机。

## 16.0 – Premises

## 16.0 – 经营场所



Provide a bin wash or cleaners sink with hot and cold water and connect it to a sewer.

提供一个带冷热水的容器清洗或清洁池，  
并将其连接到污水管道上。

## 16.0 – Premises

## 16.0 – 经营场所



The bin wash facility is not to be used for food preparation.

容器清洗设施不能被用来进行食品准备。

## 16.0 – Premises

## 16.0 – 经营场所



Provide enough garbage bins to deal with the volume of waste.

提供能够处理废物数量的足够的垃圾桶。

## 16.0 – Premises

## 16.0 – 经营场所



Store personal items away from food and food preparation areas.

将个人物品放在食品准备区以外，不要和食品放在一起。

## 16.0 – Premises

## 16.0 – 经营场所



Entrances and exits need to prevent vermin, pests and dust from entering.

进口和出口需要能防止有害动物、害虫和灰尘进入。

## 16.0 – Premises

## 16.0 – 经营场所



A mechanical ventilation system is required if the energy output is more than 8kW for an electrical appliance or 29Mj/h total gas input for a gas appliance.

如果电厨具的输出功率大于 8kW 或煤气厨具的煤气总输入大于 29Mj/h, 就要求安装一套机械通风系统。

## 16.0 – Premises

## 16.0 – 经营场所



A mechanical ventilation system is required for any deep fryer appliance.

任何深度油炸设备都要求安装一套机械通风系统。



## 16.0 – Premises

### 16.0 – 经营场所



Toilets must provide a hand basin with warm running water, soap and hand drying facilities. These facilities must be clean and accessible and also in working order.

卫生间必须提供带流动热水、肥皂和干手设施的洗手池。这些设施必须洁净，便于进入和使用，并处于良好工作状态。

## 16.0 – Premises

## 16.0 – 经营场所

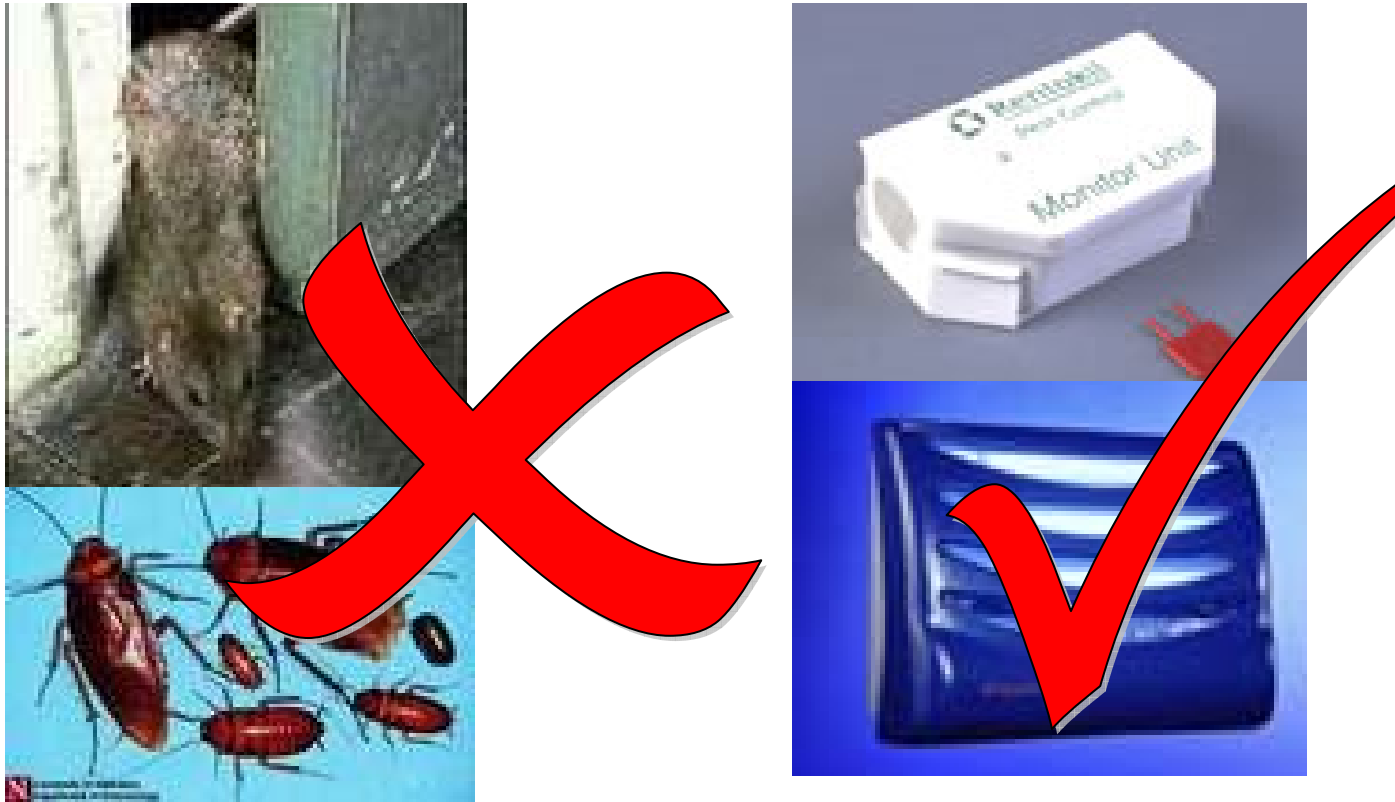


Cleaning chemicals need to be separated from food and food equipment.

化学清洁剂需要与食品和食品设备分开放置。

## 17.0 – Animals and pest control

### 17.0 – 动物与害虫控制



Pest control measures need to be effective.

害虫控制方法必须有效。