

2.0 Food Storage – Dry 食品儲存 – 乾貨



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

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Make sure unpackaged food is stored in food storage containers with secure lids.
確保已開封的食品儲存在帶有密實封蓋的食品儲存容器中。

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Dry Food stored in clean, sealable, food grade containers.
乾貨食品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 storage containers are fit for their intended use
食品儲存容器適合預定用途

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Food storage containers are in a clean and sanitary state.
食品儲存容器乾淨衛生。

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Raise food off the floor to prevent contamination.
將食品放到地板以上的地方來防止污染。

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Make sure food is labelled appropriately.
確保食品貼有適當標籤。

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Make sure shelving is in a good state of repair.
確保擱板維修狀況良好。

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Provide shatter proof covers for the lights.
給照明燈安裝防碎燈罩。