

5.0 Food Processing – Procedures

5.0 食品加工 – 程序



Make sure insects do not contaminate the food.

确保昆虫没有污染食品。

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Throw away contaminated and mouldy food. Do not use.
丢弃受污染和发霉的食品。不要使用。

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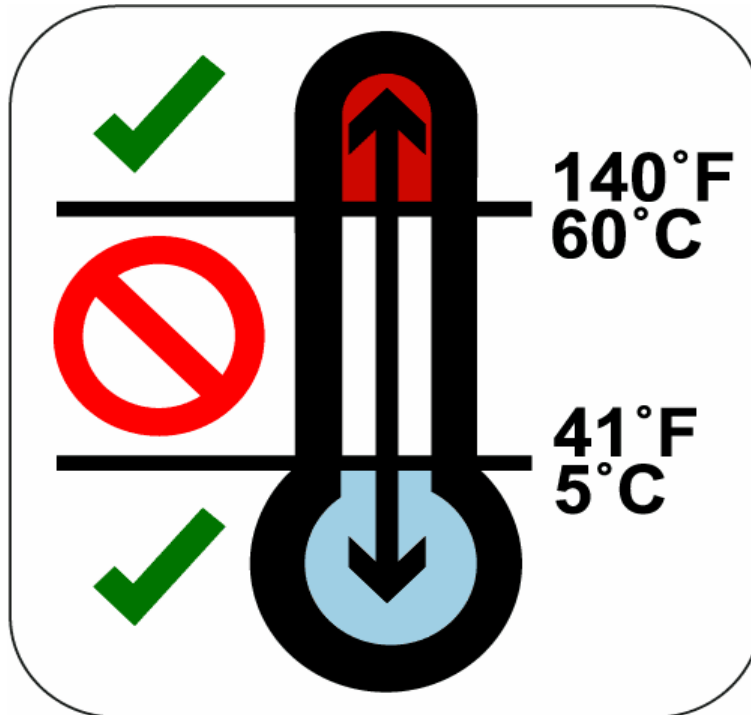


Make sure food is not contaminated by chemicals or insects.

确保食品不被化学制品或昆虫污染。

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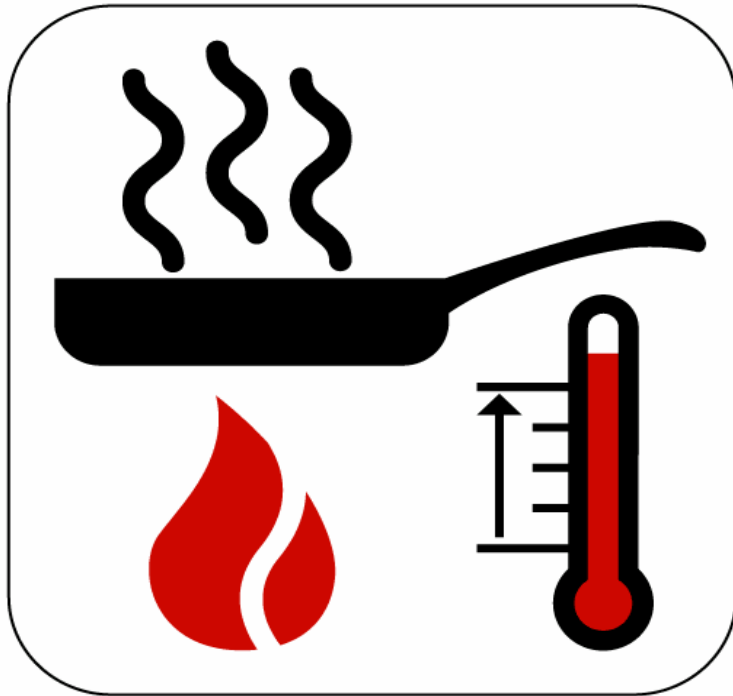


Make sure high risk food is not kept in the temperature ‘danger zone’ (between 5°C and 60°C) for longer than 2 hours.

确保危险性高的食品不被置于温度“危险范围”内（5°C 到 60°C 之间）超过 2 小时。

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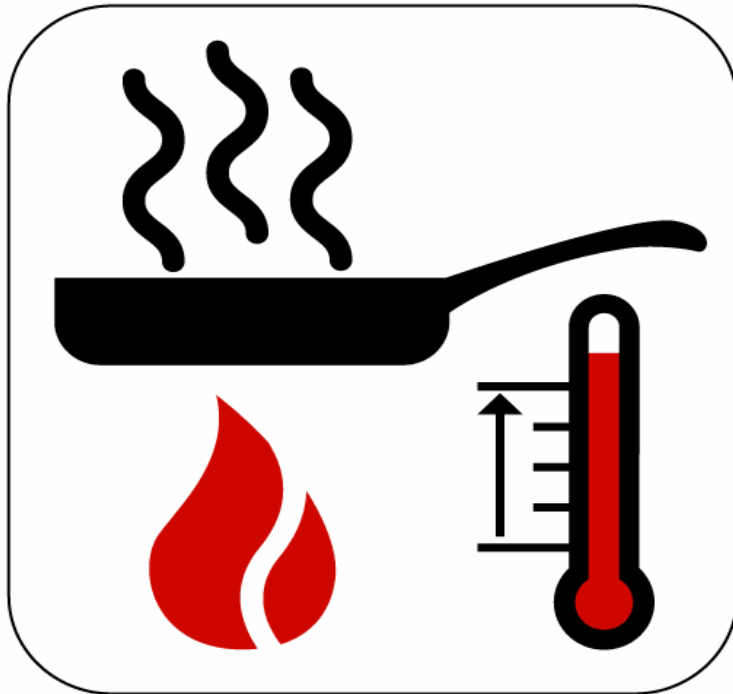


Make sure high risk food is cooked properly to 75°C.

确保危险性高的食品以适当的方式烹调至 75°C。

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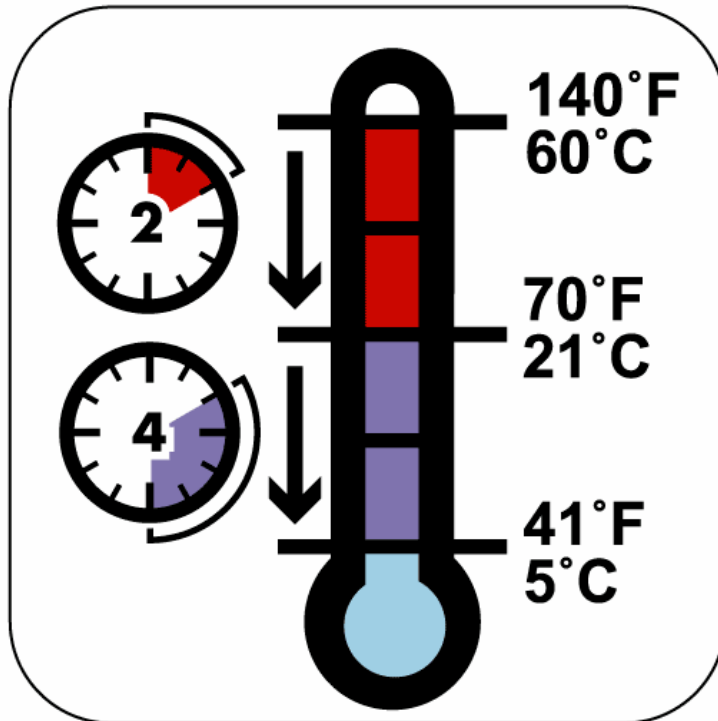
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Make sure high risk food is cooked properly to 75°C.
确保危险性高的食品以适当的方式烹调至 75°C。

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Make sure high risk food is cooled within 2 hours from 60°C to 21°C and within a further 4 hours from 21°C to 5°C.

确保危险性高的食品在 2 小时内从 60°C 冷却至 21°C，并在其后的 4 小时内从 21°C 冷却至 5°C。

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Make sure food is thawed in the microwave or cold storage facility.

确保食品在微波炉或冷藏设施中解冻。

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Make sure food is reheated to 60°C.
确保食品重新加热至 60°C。