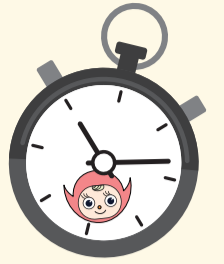
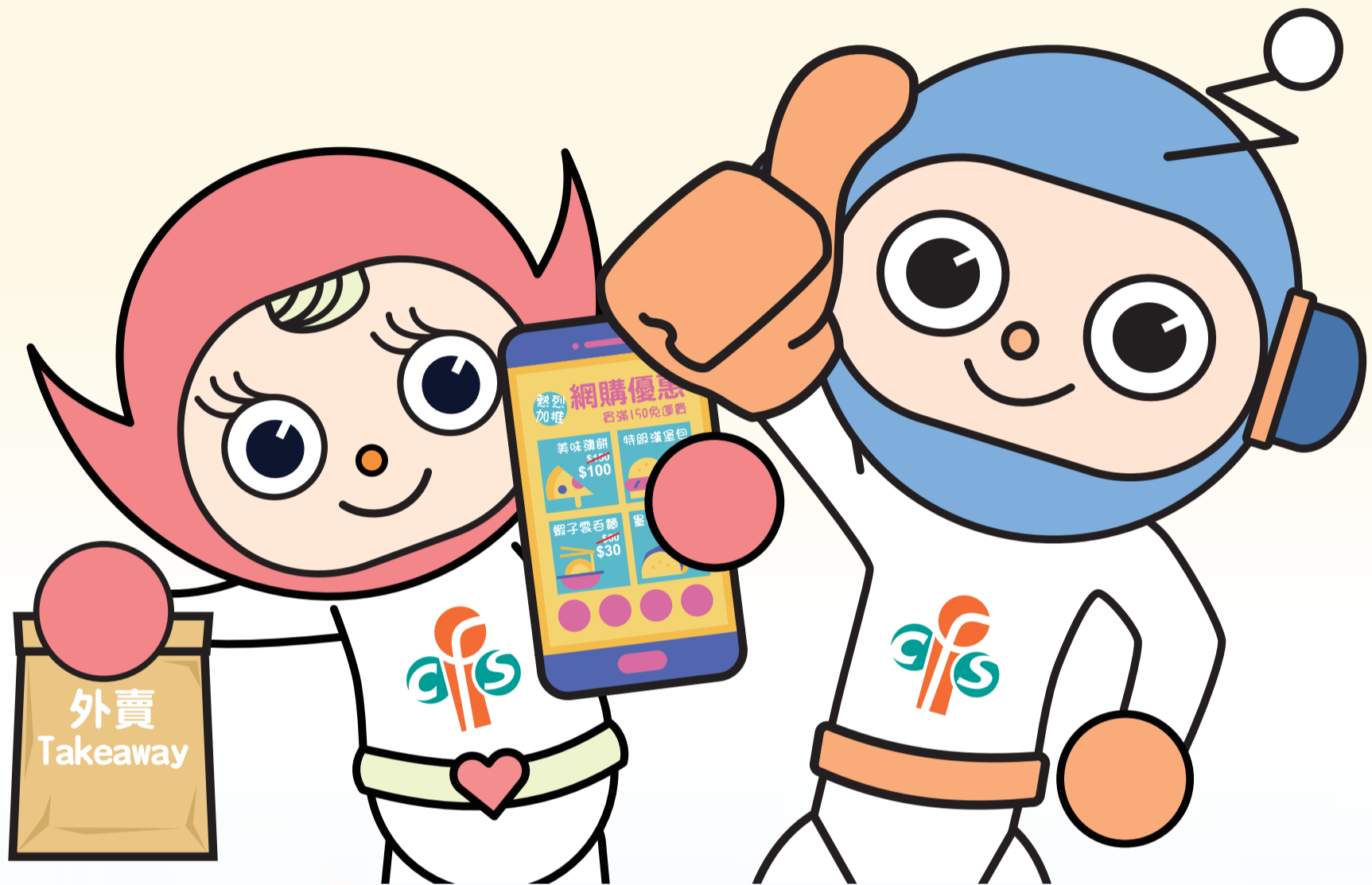


跨境外賣風險高 時間溫度要保持好



Take care when ordering cross-boundary meals and delivery
Proper time and temperature control is important



跨境餐飲代購及長途配送風險高，貯存溫度及時間如欠妥善控制，容易引起食物中毒。

Cross-boundary meals purchased from agents and delivered over long distance can be risky because they may be susceptible to lapses in proper time and temperature control, potentially leading to food poisoning.

光顧跨境餐飲代購及配送時須小心謹慎，留意配送食物的運送時間及溫度控制。

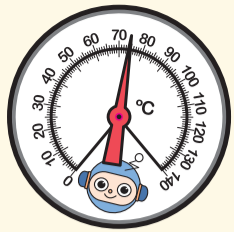
Be cautious and pay attention to the delivery time and temperature control of the food when ordering cross-boundary meals delivered by agents.



網購高風險食物要留神



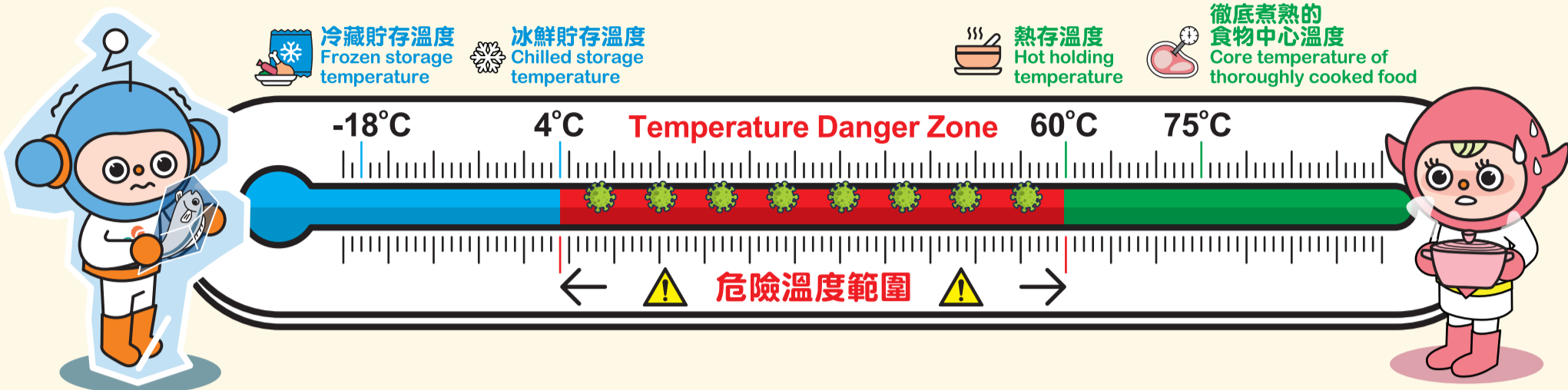
Patronise shops with a licence or permit when buying high-risk foods online



跨境餐飲代購配送風險



Risks of Ordering Cross-Boundary Meals and Delivery



如餐飲配送路程遙遠，食物貯存溫度和運送時間控制不當，食物容易在運送過程中變壞。致病菌會在**4至60°C危險溫度範圍**下迅速繁殖。

Meals that need to be delivered over a long distance will be prone to spoilage during the delivery process if there is no proper control over food storage temperature and delivery time. Most disease-causing bacteria grow and multiply rapidly at the **Temperature Danger Zone between 4°C and 60°C.**

易壞食物放置室溫的時間 Time that the perishable food is held at room temperature	放入雪櫃備用 For refrigeration to use later	即時食用 For immediate use and consumption
< 2小時 < 2hours	✓	✓
2-4小時 2-4hours	✗	✓
多於4小時 > 4hours	✗	✗

為保障外送食物安全，運送途中應保持**熱食在60°C以上及冷食在4°C或以下**。

如食物置於危險溫度範圍，則須遵從：**兩小時 / 四小時原則**。

To ensure food safety, **hot food should be kept above 60°C and cold food at or below 4°C** during the delivery process.

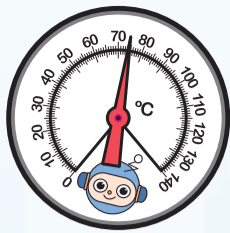
If meals are kept within the temperature danger zone, the **two-hour and four-hour principle** should be followed.



網購高風險食物要留神



Patronise shops with a licence or permit when buying **high-risk foods** online



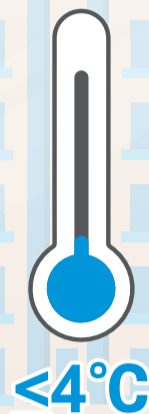
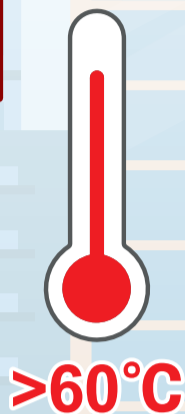
跨境餐飲代購配送風險



Risks of Ordering Cross-Boundary Meals and Delivery

保持安全溫度

Keep food at safe temperature



配送食物在待取至送遞過程中，應放在保溫袋內，熱食應保存在60°C以上，冷食則保存在4°C或以下。

The delivered food should be placed in an insulated bag. Keep hot food above 60°C; cold food at 4°C or below.



網購高風險食物要留神



Patronise shops with a licence or permit when buying high-risk foods online

切勿攜帶沒有衛生證明書的 野味、肉類、家禽或蛋類入境

Do not bring any game, meat, poultry or eggs into Hong Kong
without health certificate

根據《進口野味、肉類、家禽及蛋類規例》
(第132AK章)，凡任何人攜帶野味、肉類
、家禽或蛋類入境而沒有原產地發證實體簽
發的衛生證明書及/或沒有食物環境衛生署的
事先書面批准，均屬違法。違例者一經定罪
，可被罰款港幣五萬元及監禁六個月。

須附有衛生證明書 Health Certificate Required



野味、肉類、家禽及蛋類
Game, Meat, Poultry and Eggs



According to the Imported Game, Meat, Poultry and Eggs Regulations (Cap. 132AK), it is an offence to bring any game, meat, poultry or eggs into Hong Kong without health certificate issued by an issuing entity of the place of origin and/or without prior written permission granted by the Food and Environmental Hygiene Department. An offender shall be liable on conviction to a fine of HK\$50,000 and to imprisonment for six months.

如欲在網上購買外送食物，應
光顧信譽良好的商店，並留意
食品種類及可能存在的食物安
全風險。想了解更多有關網購
食物安全的建議，可瀏覽網頁
(cfs.gov.hk/onlinefood)。

Order meal deliveries from reliable
online shops and pay attention to the
types of food and the food safety risks
possibly associated with. For more
advice on the safety of purchasing
food online, please visit the website
(cfs.gov.hk/onlinefood).



即上食環署網頁
查核商戶牌照/許可證
更有保障！

Visit the FEHD website to
check the list of food
premises granted with
a licence/permit!

持牌認證先幫襯
查理資料最穩陣



網購高風險食物要留神



Patronise shops with a licence or permit when buying high-risk foods online