

# Food Storage Rules For Coolrooms

## 冷房食物貯藏規條

- The temperature of the coolroom should be maintained below 5°C  
冷房溫度應低於 5°C 以下
- Cover all food in the coolroom with plastic wrap or store in containers with lids  
食物應用保鮮紙包好或存放於有蓋的儲存盒內
- Store raw meat below all other food so it can't drip onto cooked or fresh food  
新鮮肉類應放在底層, 以免水份流在煮熟或新鮮的食物上
- Clean the inside of the coolroom and the shelving regularly  
定期清潔冷房櫃和儲存架
- Food is not to be stacked on top of each other unless the food is enclosed in a container with a lid  
食物不可重疊, 除非存在有上蓋的箱內

