

NSYSU Extracurricular Activities Division

Regulation for Catering Hygiene Management

Regulations for food catering management:

1. Wear clean clothes when working. **Those who directly contact food shall wear hats** to prevent polluting. Wear masks to prevent pollution and infectious disease.
2. Restaurant staff shall keep hands clean at all time. Clean hands **with liquid soap** before working.
3. No activities that might lead to food pollution such as smoking, eating and drinking, chewing beetle nuts or gum, and spitting on the floor is allowed during work.
4. If there were activities such as spitting, nose blowing, going to the restroom, or other activities that might pollute the hand, work shall only be resumed after proper sanitization.
5. **Do not directly touch food or the inside of food containers with fingers.** When preparing food that can be served without heating, wear sterilized gloves or disposable gloves.
6. Restaurant staff with abscess or skin disease on their hands, or those who are experiencing vomiting or diarrhea are not allowed to have contact with food or containers. Those with minor cuts on hands shall properly bandage the wound and wear gloves at all time.
7. Stored food shall be packaged or put into containers with lid, and stored at proper temperature according to categories (**use of incubators or Styrofoam boxes is advised**). Raw material that cannot be stored on site shall be processed before storage to prevent spoilage.
8. **Food, equipment, containers and packaging material shall not directly contact the floor. They shall be kept clean and stored properly to prevent pollution.**
9. **Raw and cooked food shall be stored separately to prevent cross-pollution.**
10. Food that is edible without further heating shall be stored in containers with lids.
11. **Prepare sufficient clean rags at all time.** Do not wipe two different types of equipment or items with the same rag.
12. Food shall **be prepared at clean places**. Containers or prepared food shall not be placed directly on the floor.
13. Left-over food, used cooking oil, or kitchen waste shall not be kept overnight or left on site. The venue shall be cleaned each day after use.
14. Any water or ice cubes that directly contact or wash food, equipment, or containers shall **meet the drinking water quality standards.**
15. Packaged food shall be sealed with proper identifications. Food with CAS and GMP marking shall be set as priority. All materials shall be used up before expiry dates.

Regulations for storage of packaged food:

1. The food shall be provided by manufacturers approved by the Ministry of Health and Welfare.
2. Packaged food shall be stored in ways as advised on the package.
3. **No food shall be kept beyond expiry dates.**