

通

知

Precautions

為維護販售食品之衛生需注意事項（資料來源：民服會、課外活動組）：

Maintenance of delicatessen hygiene precautions (Sourced from Campus Services Committee & Division of Extracurricular Activities):

1. 食物請勿直接置於地上及靠牆，應離地離牆至少3公分，及避免置放於高溫處。(如：太陽直接照射地點)

Do not place food directly on the ground or against the wall. Food should be placed at least 3 cm away from the ground and the wall, and avoid placing it in a high temperature place (e.g. directly exposed to the sun).

2. 食物請維持「冷藏者恆冷藏，冷凍者恆冷凍」。

Always maintain the refrigerated foods in the refrigerator, and the frozen foods in the freezer.

3. 飲品販售請注意冰塊須購於合格廠商，勿用生水製作飲料，避免微生物滋生繁殖。

Note that ice cubes must be purchased from qualified manufacturers. Do not use raw water to make beverages to avoid the growth and reproduction of microorganisms.

4. 販售單位需注意食品衛生，供應熟食時勿交談以防飛沫噴入食物內；熟食需用夾子或戴免洗手套取用，不可直接用手抓取。

Do not talk when serving cooked food to prevent droplets from spraying into the food, and take the cooked food with tongs or wearing disposable gloves. It is not allowed to grasp the cooked food directly by hand. Sellers should pay attention to food hygiene.

5. 為環保及學生健康，辦理活動時請勿使用塑膠類免洗餐具，應盡量使用環保或是可重複清洗使用餐具。

For the sake of environmental protection and student health, please do not use disposable plastic tableware during events and make every effort to use eco-friendly or reusable tableware.

6. 不得仲介校外廠商進入校園營利。

Do not introduce external manufacturers to enter the campus for profit.

垃圾、廚餘，請依規定處理（資料來源：民服會、環安中心）：

Disposal of garbage and kitchen waste precautions (Sourced from Campus Services Committee & Environmental Hygiene and Safety Center)

A、垃圾 Garbage

1. **不得使用黑色垃圾袋或袋中袋**，應採用透明度高之垃圾袋。

DO NOT use black garbage bag or putting bags in other bags. Please use high transparency garbage bag.

2. 活動辦理後垃圾請做好分類並帶走（於本校環安中心清運時間依規定丟棄），不得丟棄於餐飲賣點（因易引來病媒），若垃圾量大無法自行處理者，請事先向環安中心申請垃圾子車及廚餘桶（參照中正大學首頁/行政服務/環安中心/垃圾不落地）。

Sort, recycle, and dispose of the garbage after the event (during the cleanup hour, and follow the regulations by the Environmental Hygiene and Safety Center of CCU). Do not dispose of the garbage at where the food was sold (prevent attracting vectors). If the amount of garbage is too much to dispose of, please apply to the Environmental Hygiene and Safety Center for garbage carts and food waste bins in advance (refer to website: Keep the trash off the ground/ Environmental Hygiene and Safety Center/ Administrative Services/ National Chung Cheng University Homepage).

B、廚餘 Kitchen waste

1. 廚餘請務必分類並整袋包裝無漏汁液，於本校環安中心清運時間（每周一、三、五）依規定時間丟棄資源回收車；活動若於晚上也請分類後包裝好，隔天依規定應時間丟棄。

Sort the food waste and pack it without garbage leaking, and dump it to the garbage truck during the cleanup hour (every Monday, Wednesday, and Friday) by the Environmental Hygiene and Safety Center. If the event is held at night, please sort and pack it well, and dispose of it according to the stipulated time the next day.

2. 食材、餐具之清洗不得使用活動中心廁所、洗手台，請至活中小吃街旁洗手台。Please wash the ingredients and tableware at the sink next to the student restaurant in the Activity Center. The sinks in the toilets of Activity Center are not allowed to wash ingredients and tableware.

3. 廢食用油脂請洽【民生服務委員會】協助處理或洽活中小吃街。協助回收廢油給合法立案環保回收商確實回收，切勿直接丟棄於馬桶內，若因不當處理導致污物阻塞或公物損毀，將追究活動辦理人及社團負責人。

Recycle the waste cooking oil to legally registered environmental protection recyclers by contacting 【Campus Services Committee】 at student restaurant, Do not throw the waste oil into the toilet, the event organizer and the club manager will be held accountable if the dirt blockage or damage to public property occurs due to the improper handling of the waste oil.

國立中正大學課外活動組 敬上

Division of Extracurricular Activities of National Chung Cheng University

同 意 書

Consnet

以上關於食品衛生、垃圾、廚餘相關規定，本社團已經瞭解並將遵守上述規定，恐口說無憑，故立此同意書。

Our club/association has understood and will abide by the above regulations on food hygiene, garbage, and kitchen waste. I hereby issue this letter of consent as the evidence.

活動名稱 Activity Name:

系學會/社團（蓋章） Stamp of club/ departmental student association:

活動日期及時間 Activity date and time:

活動地點 Activity venue:

負責人簽名 Authorized signer:

負責人連絡電話 Signer cell-phone number :

維護食品衛生販售食品必須注意事項：

To maintain food hygiene and sell food must pay attention to:

一、購買食材請盡量購買完整包裝並查看有無以下食品標示：

When buying ingredients, please try to buy complete packages and check for the following food labels:

1、品名。

Item name.

2、內容物名稱及重量、容器或數量；其為兩種以上混合物時，應分別標明。

The ingredients and weight of the content, containers, and quantity; if it is a mixture of two or more, it should be marked separately.

3、食品添加物名稱。The name of the food additive.

4、製造廠商名稱、地址。輸入者並應加註輸入廠商名稱、地址。

Manufacturer's name and address. And the name and address of the importer.

5、**製造日期**。經中央主管機關公告指定須標示保存期限或保存條件者，應一併標示之。

Date of manufacture. If the central competent authority has announced the storage period or storage conditions of certain items, it shall be marked as well.

6、其他經中央主管機關公告指定之標示事項。

Other designated labelling items by the central competent authority.

食安法22

一、品名

二、內容物名稱；期為二種以上混合物食，應依其含量多寡由高至低分別標示之。

三、淨重、容量或數量。

四、食品添加物名稱；混合二種以上食品添加物，以功能性命名者，應分別標明添加物名稱。

五、製造廠商或國內負責廠商名稱、電話號碼及地址。過內通過農產品生產驗證者，應標示可追溯之來源；偶中央農業主管機關公告之生產系統者，應標示生產系統。

六、原產地（國）。

七、有效日期。

八、營養標示。

九、含基因改造食品原料。

十、其他經中央主管機關公告之事項。

二、其他衛生請注意

Other hygiene precautions:

- 1、供應熟食者請勿講話或配戴口罩，頭髮應整齊長髮者需綁起來，以防頭髮掉入食物中。

Those who serve cooked food should wear masks or not speak, and those with long hair should tie the hair up to prevent hair falling into the food.

- 2、請販賣食品者留意手部衛生:乾淨、不留指甲、不塗指甲油....避免污染食品。

Food sellers are requested to pay attention to hand hygiene: clean, no over long fingernails, no nail polish...etc. to avoid food pollution.

- 3、熟食掉落地上或桌上請勿販賣。

Do not sell the cooked food which fell on the floor or on the table.

- 4、請留意包裝食物的手與收錢的手直接交互污染。

調理即食食品，手部不得同時或接續接觸金錢或其他有污染之虞物品

Be aware of direct cross-pollution between the hands that pack the food and the hands that collect money.

- 5、生、熟食請勿放在一起；生、熟食刀具砧板切勿共用。

Do not put raw and cooked food together; do not share raw and cooked food knives and chopping boards.

三、販賣食品請標示**有效日期**或當面告知食用需知。

Please mark the expiration date or inform the customers in person when selling food.

四、垃圾、廚餘、廢炸油及鍋具清洗...等，請依規定處理，勿造成大家的困擾及麻煩。

Please handle garbage, kitchen waste, waste frying oil and pot cleaning... etc. according to the regulations, so as not to cause trouble to anybody.

四、地面上若有食物或油漬請立即清理，避免污染及危險發生。

Please clean up foods or oil stains on the ground immediately to avoid pollution and danger.

五、場地使用過後務必清理乾淨，避免蚊蠅病媒孳生。

Be sure to clean up the site after use to avoid the breeding of mosquitoes and flies

六、食物及包裝餐具請妥善放置，食物請加蓋或包裝儲存以防異物掉入。

Please cover over food and tableware properly to prevent extra objects from falling into it.

七、熟食在室溫下勿放置超過**二小時**，三明治內含美乃滋，請提醒購買者儘速食用，並請販賣組同學三明治少量多做（現做的最新鮮）。

熟食之熱藏溫度保持在攝氏六十度以上

Do not leave cooked food at room temperature for more than four hours. Please remind the buyers to consume the sandwiches contained with mayonnaise as soon as possible. It is recommended to make those sandwiches depending on the amount of the buyers at the site. (Fresh foods are always recommendable).

八、學校供應膳食其食材應優先採用中央農業主管機關認證之在地優良農業產品，並禁止使用含基因改造生鮮食材(農產品型態原料，如基因改造黃豆、玉米等)及其初級加工品(豆漿、豆腐、豆花、豆乾、豆皮、大豆蛋白製得之素肉產品等)。

The food provided in school should give priority to the use of local high-quality agricultural products certified by the central agricultural authority. Prohibit the use of genetically modified fresh food (such as a genetically modified soybeans, corn, etc.) and genetically modified primary processed food (such as soy milk, tofu, bean curd, dried tofu, tofu skin, vegetarian meat products made from soybean protein, etc.).

★現場若有任何有關生、熟廚餘或垃圾、器具清洗...問題請立即詢問小吃街阿姨

Please consult with the vendors in the student restaurant if you have any questions at the site.

★若有問題請連絡 49101 蘇小姐！謝謝您的配合！祝您活動成功！

Any other questions please contact Ms. Sue (CCU Tel. 49101). Thank you so much! Happy Event!

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