

**Code of practice for mee and kway teow products**

**AMENDMENT NO. 1**

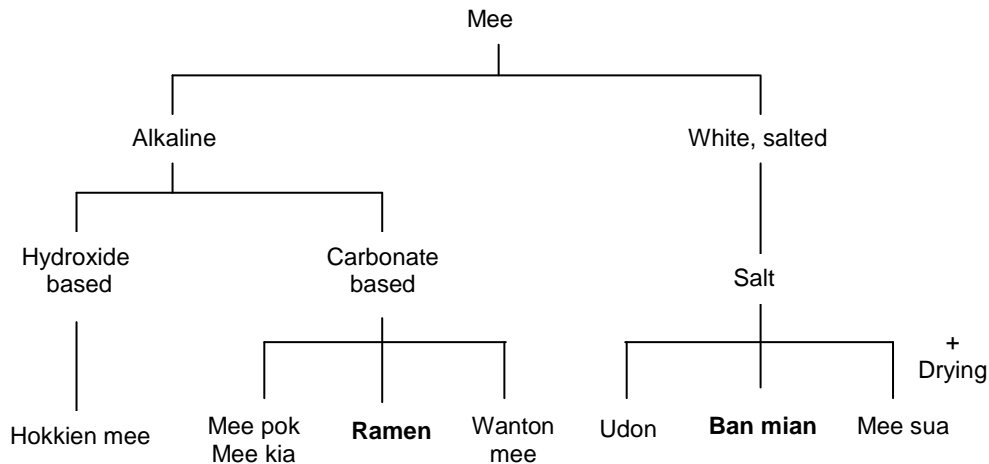
November 2013

**1. Page 4, Foreword**

- a) *Delete* the 1<sup>st</sup> reference, CP 3 : 1988 Food hygiene (General).
- b) *Replace* the 2<sup>nd</sup> reference with “Food regulations”.

**2. Page 6, Figure 1 – Classification of mee**

*Add* two classifications of mee (in bold) to the figure.



**3. Page 7, 3.3.6 Kway teow, hor fun, chee cheong fun and bee tai mak**

*Replace* the first sentence of the second paragraph with the following text:

Kway teow has a thinner width of about 9 mm and a thickness of about 1 mm while hor fun has a broader width of about 15 mm and a thickness of about 1 mm.

**4. Page 8, 4.2.1 Hokkien mee**

*Replace* the second last sentence with the following text:

The cooked mee is rinsed in cool water and cooled by fans.

**5. Page 8, 4.2.6 Kway teow, hor fun, chee cheong fun and bee tai mak**

*Replace* the sentence, “The folded sheets ...product” with the following text:

For automated productions, the sheets are transferred by conveyor directly into the cutter, where they are cut into flat strips of varying widths depending on the product.

**6. Page 8, 5.1 General hygiene practices**

*Replace* ‘very wet, raw cooked mee’ in the first sentence with “par-boiled mee”.

**7. Page 12, 7.2 Chilled storage**

*Replace* the first sentence of the second paragraph with the following text:

Chilled stored temperatures should be set at less than 10 degree Celsius and checked frequently by means of remote reading recording thermometers, which should be checked for accuracy regularly.

**8. Page 12, 8.2.1 Transport and distribution**

*Replace* the second sentence with the following text:

Therefore, pre-cool the vehicle to less than 10 degrees Celsius before loading it.