

# Labelling of Prepackaged Food - “ Poon Choi ”

**Centre for Food Safety**

# Background

"Poon Choi", a traditional local speciality, is gaining popularity among Hong Kong people in recent years.

Many food premises are now supplying "Poon Choi" in response to the keen demand.

# Current Food Legislation

According to Food and Drugs (Composition and Labelling) Regulations, Cap 132W, the following information shall be legibly marked on the food label of all prepackaged food (including "Poon Choi"), unless otherwise exempted :

- (i) Name of the food;
- (ii) List of ingredients (including ingredients, allergenic substances and additives);
- (iii) Indication of durability;
- (iv) Special conditions for storage or instruction for use;
- (v) Count, weight or volume;
- (vi) Name and address of manufacturer or packer; and
- (vii) Nutrition label.

# Current Food Legislation

According to Section 61 of the Public Health and Municipal Services Ordinance, Cap. 132, all labelling information marked on food label of the prepackaged food or advertisement should not falsely describe the food or is calculated to mislead as to its nature, substance or quality.

Upon conviction by the Court, the offender is liable to a maximum fine of \$50,000 and 6 months imprisonment.

# Current Food Legislation

Any person who sells any unfit food for human consumption is an offence under Section 54 of the Public Health and Municipal Services Ordinance, Cap. 132.

The offender is liable to a maximum fine of \$50,000 and 6 months imprisonment.

# Advice to Trade

Check the quality of food and food ingredients upon receipt. Store food and food ingredients at safe temperatures e.g. perishable items at 4°C or below.

Reduce the cooling time of cooked food as far as possible, for example, by dividing into small portions or placing in shallow containers.

Avoid preparing "Poon Choi" and its ingredients too far in advance.

If transport of "Poon Choi" is required, hot "Poon Choi" should be kept above 60°C and chilled "Poon Choi" at 4°C or below.

Provide consumers with written consumption instruction on the proper way of storage and reheating of "Poon Choi" before consumption.

# Written consumption instruction to consumers

Keep hot “Poon Choi” above 60°C and thoroughly reheat it again before consumption.

Store chilled “Poon Choi” in refrigerator at 4°C or below as soon as possible.

Reheat “Poon Choi” thoroughly until its core temperature reaches 75°C or above or to the complete boil before consumption.

Consume “Poon Choi” immediately after thorough reheating.

Finish reheated “Poon Choi” in one go to ensure food safety.

# Advice to Consumers

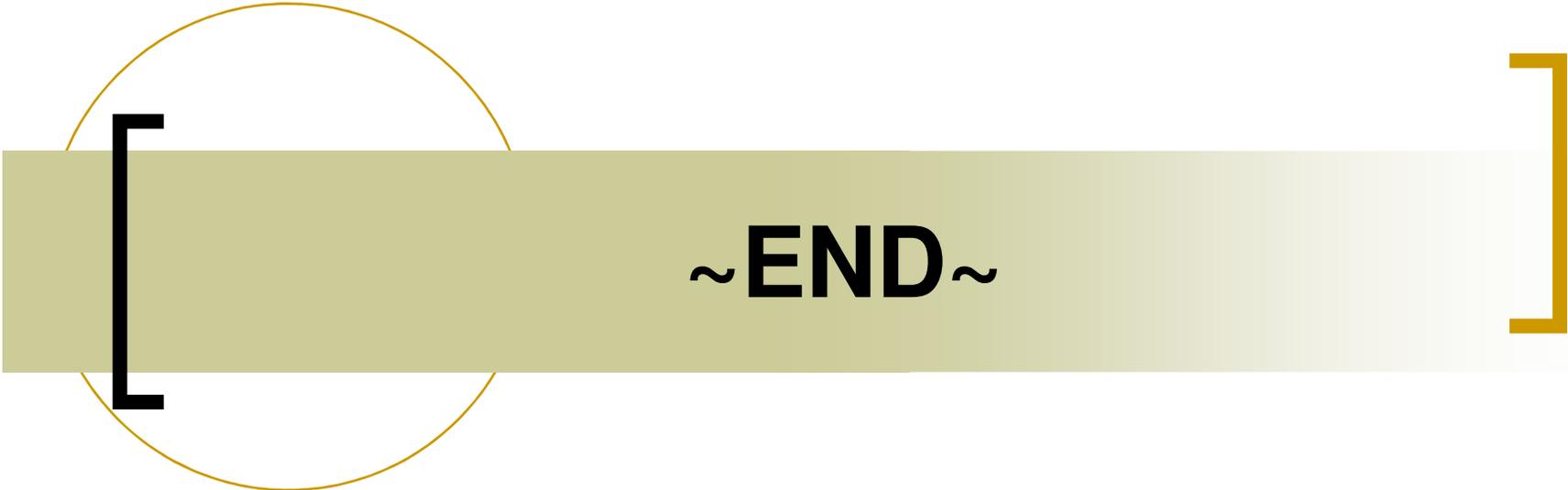
Order “Poon Choi” from licensed and reliable supplier.

Avoid prolonged storage of “Poon Choi” at room temperature to reduce the risk of bacteria growth.

Consume cooked / reheated “Poon Choi” as soon as possible, or otherwise keep them at temperature above 60°C.

If there is abnormal taste or smell, stop consumption immediately.

Maintain a balanced diet and avoid foods that are high in energy, sugar, salt, fat and/or cholesterol.



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