

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**

**Notes of Second Meeting of the Trade Consultation Forum held on  
5 October 2006 at 2:30 pm at Conference Hall, 3 Edinburgh Place, Central, Hong Kong**

**PRESENT**

**Government Representatives**

Dr. Y Y HO	Con(CM)(RAC)	(Chairman)
Mr. Johnson TANG	AS, HWFB	
Dr. Samuel YEUNG	PMO(RAC)	
Dr. Y H CHONG	Head (RCS)	
Mr. K T TAM	Supt(I/E)1	
Mr. W F CHENG	CHI(I/E)1	
Mr. K K LI	CHI(FL)	
Mr. S S LEUNG	Supt(RC)	(Notes-taker)

**Trade Representatives**

Mr. Ronald LAU	Hong Kong Food Council
Mr Leslie WONG	Hong Kong Food Council
Mr. Philip WAN	Hong Kong Federation of Restaurant & Related Trades
Mr. Patrick NG	Hong Kong Food Science and Technology Association
Ms. Becky CHEUNG	Hong Kong Food Science and Technology Association
Ms. Betty LUI	Hong Kong Hotels Association
Ms. Frenda WONG	Hong Kong Suppliers Association
Mr. Albert TANG	Hong Kong Suppliers Association
Mr. Leo YUEN	The Association of Hong Kong Catering Services Management Ltd.
Mr. LAU Wing-hong	Hong Kong General Association of Edible Oil Importers & Exporters
Ms. May KAN	Hong Kong Beverage Association
Mr. Raymond CHENG	Hong Kong Beverage Association
Mr. LEUNG Wai-chu	Vitasoy International Holdings Ltd.
Mr. Colin K C CHENG	International Technology (Hong Kong) Ltd.
Mr. Allen HO	The Dairy Farm Co. Ltd.
Mr. LAI Kok-lim	Wellcome Company Ltd.
Mr. Peter JOHNSTON	A.S. Watson Group

Mr. Ricky PANG	Aeon Stores (Hong Kong) Co. Ltd.
Mr. Stephen CHOI	Lee Kum Kee International Holdings
Ms. Mona WONG	Lee Kum Kee International Holdings
Mr. LI Wai-lap, William	Lucullus Food & Wines Co. Ltd.
Ms. Lianna LIU	San Miguel Brewery Hong Kong
Ms. FU Hoi-man	Café de Coral Holding Ltd.
Ms. Joanna YIP	Master Kong (Hong Kong) Trading Co. Ltd (Tingyi)
Mr. Joseph MA	Nestle Hong Kong Ltd.
Ms Eleanor CHAN	Nestle Hong Kong Ltd.
Ms. DONG Qing	Ng Fung Hong Ltd.
Mr. Arthur Tsoi	Dah Chong Hong, Ltd.
Mr. Eric AU	Unilever Hong Kong Ltd.
Ms. Belinda SO	Unilever Hong Kong Ltd.
Ms. Michelle CHENG	Classic Fine Foods (Hong Kong) Ltd.
Ms. MA Hoi-shan	Friesland Foods Hong Kong
Ms. Carey TANG	Oriental Partners Ltd.
Mr. CHAN Kim-hung	First Win Trading Co.
Ms. WU Mei-ling	Mingson Industries Ltd.
Ms. Stella CHAN	Saison Food Service Limited

## **OPENING REMARKS**

1. The Chairman welcomed all to the meeting. Staff of the Centre for Food Safety (CFS) and the Health, Welfare and Food Bureau introduced themselves in the forum.

## **Agenda Item 1**

### **Confirmation of the notes of last meeting**

2. The notes of the last meeting were confirmed without amendments.

## **Agenda Item 2**

### **Matters arising from the notes of last meeting**

3. There being no matters arising from the notes of last meeting, the meeting proceeded to Agenda Item 3.

## **Agenda Item 3**

### **The Imported Game, Meat and Poultry Regulations**

4. Mr. W F CHENG introduced to members of the trade the CFS's control of imported game, meat and poultry. He informed that the Guide to Import of Game, Meat and Poultry into Hong Kong was available on the CFS's webpage (<http://www.fehd.gov.hk/english/safefood/safe-games.html>). Information booklets could also be

collected from the Centre for Food Safety (CFS), 43/F, Queensway Government Offices, 66 Queensway, Hong Kong.

5. One trade representative enquired how the CFS would recall and handle poultry products found to be problematic after importation. Mr. K T TAM replied that all game, meat and poultry had to be imported through checkpoints in Hong Kong and might be subject to inspection or sampling by the CFS staff. Besides, importers had to provide relevant information on imported poultry in order to obtain an import licence from the CFS. On the basis of information provided, the CFS would be able to trace the problematic products whenever required.

6. Another trade representative raised the question on the number of samples needed to be taken during inspection. Mr. K T TAM responded that it was not feasible to inform the trade to prepare enough samples before inspection. However, staff of the CFS would handle on a case-by-case basis and discuss with the importer as far as possible. The Chairman added that certain sample quantity had to be collected so as to meet the laboratory testing and statistical requirements.

7. Some trade representatives enquired whether chilled poultry importers needed to be licensed in order to operate their business. Mr. K T TAM replied that only chilled poultry retailers needed a Fresh Provision Shop Licence and/or a Food Factory Licence to operate their business but not the importers.

#### **Agenda Item 4**

##### **Highlights of recent food incidents**

8. Dr. Samuel YEUNG introduced 4 recent food incidents in Hong Kong including carrot juice contaminated with *Clostridium botulinum* toxin from US, bagged spinach tainted with *Escherichia coli* O157:H7 from US, honey products tested positive with chloramphenicol as well as endosulfan detected in eels exported to Japan from Mainland China. He informed the meeting the actions taken by the CFS, including holding press conference, issuing press release, uploading food alerts on the CFS website and distributing them through the Food Safety Electronic Information Delivery System (FSEIDS) so as to notify the public and the trade about the food incident and provide appropriate advice as soon as possible. The Chairman added that the CFS would continue to provide the most up-dated information on food incidents to the trade and public.

9. In response to the trade's concern about the CFS's communication with the Mainland on food related issues, the government representatives assured that a very close network had

been established between the CFS and relevant food safety authorities on the Mainland. This included regular conferences and meetings between the CFS and food safety authorities of the Mainland as well as visits and inspections to farms/ plants on the Mainland by the CFS staff. The Chairman added that food experts from China had also been invited to speak at the International Symposium on Food Safety on 12-13 January 2007. The food trade was encouraged to attend the symposium.

#### **Agenda Item 5**

##### **Report on current risk communication activities**

10. Mr. S S LEUNG reported on the new initiatives and the current risk communication activities in the pipeline including the Trade Consultation Forum, Consumer Liaison Group, Food Safety Focus and Food Safety Electronic Information Delivery System. He also introduced the forthcoming International Symposium on Food Safety to be held on 12-13 January 2007.

#### **Agenda Item 6**

##### **Any other business**

11. Dr. Samuel YEUNG briefed the meeting on the results of the latest risk assessment study “Acrylamide on Fried and Baked Foods” conducted in collaboration with the Consumer Council. He added that the report would be released to the public in the following Friday. He encouraged the trade to continue to take efforts to reduce acrylamide in their food products.

12. Some trade representatives enquired the long time lag between the day of complaint and notification of intended prosecution by the CFS. The government representatives replied that for some food complaint cases which involved the faulty act of the food manufacturer, the investigation officer would liaise with the food manufacturer for follow-up investigation early. For other cases, time was required for gathering evidences and laboratory testing before finalising the investigation. Therefore, the manufacturer or the vendor could only be notified of the intended prosecution at a later stage.

13. One trade representative remarked that in the UK, once the food complaint offence involved legal action against food manufacturer, the food manufacturer could demonstrate that they had taken every reasonable precaution with due diligence (e.g. a factory operating with HACCP system) to avoid the default and took this as a defence. The Chairman responded that under the current situation in Hong Kong, an intended prosecution depended on the facts of the case as well as the advice from Department of Justice.

14. In response to the Chairman's enquiry whether the meeting run-down would serve its purpose, some trade representatives responded that the forum provided a very useful platform for communication between the government and the trade and was well-received by the trade. Besides, the meeting arrangements could be suitably adjusted in the light of need and changing circumstances. The Chairman requested trade representatives to suggest agenda items for future discussion.

15. The Chairman informed that the first meeting of the Expert Committee on Food Safety would be held shortly and the existing Preservatives in Food Regulations would be discussed. Subsequently, a consultation paper on the proposed changes to the relevant regulations would be issued in line with wider public consultation. The next Forum would probably be an opportune time to consult the trade.

16. There being no other business, the meeting was adjourned at 4:57 p.m.