



Latest issue of E-News (4/1/2024):

**(1) Food safety report for November**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department released on December 29 that the findings of its food safety report for last month. The results of about 6 300 food samples tested were found to be satisfactory except for six unsatisfactory samples which were announced earlier. The overall satisfactory rate was 99.9 per cent.

To know more about the report, please browse:

[https://www.cfs.gov.hk/english/press/20231229\\_10741.html](https://www.cfs.gov.hk/english/press/20231229_10741.html)

**(2) Risk assessment study results on polycyclic aromatic hydrocarbons in food**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced on December 28, the results of a recently completed risk assessment study on polycyclic aromatic hydrocarbons (PAHs) in food. A total of 300 food samples were taken from the local market to estimate the dietary exposure to PAHs of the local adult population arising from consumption of these food items, and to assess the associated health risk. The study results showed that the current dietary exposure to PAHs is of low public health concern under usual consumption.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/press/20231228\\_10734.html](https://www.cfs.gov.hk/english/press/20231228_10734.html)

**(3) Food Safety Focus (209th Issue, December 2023)**

The latest issue of Food Safety Focus is now available. The topics include:

- Minimising Health Risk on Oyster Consumption
- Food Test and Analysis - How to Ensure Accuracy?
- Industrially Produced Trans Fatty Acids in Local Food
- Salmonella in Snack Food

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub fsf.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub fsf.html)

#### **(4) Food Safety Advice for packed meals**

Packing meals to schools and workplaces is a common practice for us to enjoy homemade dishes conveniently. However, these meals may be stored or transported at unsafe temperatures for some time before consumption, making them susceptible to contamination and harmful bacterial growth. If these meals are not stored properly, disease-causing bacteria can multiply to dangerous levels or produce toxin, leading to food poisoning.

Please visit the webpage for related pamphlet:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Packing%20Meal\\_e.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Packing%20Meal_e.pdf)

Centre for Food Safety  
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