



Dear E-news recipients,

News on the Centre for Food Safety (CFS) online:

**(1) Centre for Food Safety announces test results of Lunar New Year food (second phase)**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced the test results of a recently completed seasonal food surveillance project on Lunar New Year food (second phase). The test results of around 180 samples collected were satisfactory except for one sample that was announced earlier.

Please browse the press release below for details:

[https://www.cfs.gov.hk/english/press/20240206\\_10828.html](https://www.cfs.gov.hk/english/press/20240206_10828.html)

**(2) Online Grocery Shopping and Delivery - Food Safety Advice for Food Businesses and Consumers**

Online grocery shopping and delivery are becoming increasingly common, and related food safety issues are worth noting. Online shop operators and third-party delivery agents should implement appropriate measures in their operations to reduce food safety risks.

Please click into the webpage for more food safety advice on online grocery shopping:

[https://www.cfs.gov.hk/english/food\\_leg/guidelines/Online\\_Grocery\\_Trade\\_e.pdf](https://www.cfs.gov.hk/english/food_leg/guidelines/Online_Grocery_Trade_e.pdf)

**(3) CFS announces food safety report for December 2023 and summary of food surveillance programme for 2023**

The CFS released the findings of its food safety report for December 2023 on 6 February. The results of about 6 300 food samples tested were found to be satisfactory except for nine unsatisfactory samples which were announced earlier. The overall satisfactory rate was 99.9 per cent.

Please browse the press release below for details:

[https://www.cfs.gov.hk/english/press/20240206\\_10830.html](https://www.cfs.gov.hk/english/press/20240206_10830.html)

**(4) Pay Attention to Risks Associated with Cross-boundary Meals Purchased from Agents and Delivered over Long Distance**

Consumers should be cautious and pay attention to the delivery time and temperature control of the food when ordering cross-boundary meals delivered by agents. Meals that need to be delivered over a long distance will be prone to spoilage during the delivery process if there is no proper control over food storage temperature and delivery time.

Most pathogenic bacteria grow and multiply rapidly at the temperature danger zone between 4°C and 60°C. To ensure food safety, hot food and cold food should be kept above 60°C and at or below 4°C respectively during delivery process. If meals are kept within the temperature danger zone, the two-hour and four-hour principle should be followed (i.e. if prepared food is kept at room temperature for less than two hours, it can be refrigerated for later use; if cooked food has been held at room temperature for more than four hours, it should be discarded).

For more food safety advice on ordering cross-boundary meals delivered by agents, please click into the webpages for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf\\_202\\_04.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_202_04.html)

<https://www.cfs.gov.hk/onlinefood/>

Centre for Food Safety  
15.2.2024