

Implementation of the Pesticide Residues in Food Regulation (Cap. 132CM)

Centre for Food Safety
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Background

- The **Pesticide Residues in Food Regulation (Regulation)** came into operation in 1 August 2014 after a two-year grace period.
- There are two Schedules
 - ✦ Schedule 1 specifies a list of maximum residue limits / extraneous maximum residue limits for certain pesticide-food pairs (i.e. the maximum concentration of specified pesticide residues permitted in specified food commodities);
 - ✦ Schedule 2 specifies a list of exempted pesticides



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Background

- The general principle of the Regulation is that except for exempted pesticides, import or sale of food containing pesticide residues with no specified MRLs/EMRLs in Schedule 1 is only allowed if the consumption of the food concerned is not dangerous or prejudicial to health.
- In determining whether the consumption of a food is dangerous or prejudicial to health, the probability of known or potential adverse public health effects which may occur from dietary exposure of the general public to the pesticide residues concerned must be evaluated.



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Background

- Since the commencement of the Regulation on 1 August 2014, we have continued with our efforts to ensure the food safety of vegetables supplied to Hong Kong through **control at source** and the **Food Surveillance Programme**.



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Control at Source

- As the Mainland is the major supplier of vegetables to Hong Kong, the Government and the Mainland authorities have established administrative arrangements under which vegetables supplied to Hong Kong must come from **registered vegetable farms and production and processing establishments** under the supervision of the relevant Entry-Exit Inspection and Quarantine Bureau in accordance with the requirements set out in the **Administrative Measures on the Quarantine of the Vegetables Supplied to Hong Kong and Macao**



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Control at Source

- Every year officers of CFS inspect registered farms on the Mainland to ensure that the agricultural products supplied to Hong Kong are wholesome and safe at source.



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Import Arrangements

Import Arrangements

- ◆ Under the administrative arrangements between the Government and the Mainland regulatory authorities,
 - ◆ all vegetables supplied to Hong Kong must come from registered vegetable farms and production and processing establishments under the supervision of the relevant Entry-Exit Inspection and Quarantine Bureau,
 - ◆ must be accompanied with supporting documents to ensure food safety



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Import Arrangements

Import Arrangements

- ◆ Under the administrative arrangements between the Government and the Mainland regulatory authorities,
 - ◆ must be affixed with labels on the packaging for transport (e.g. basket or carton) showing information about their origin
 - ◆ fresh vegetables entering Hong Kong via the land route must be imported through Man Kam To as designated etc.



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Food Surveillance Programme

Surveillance at Import, Wholesale and Retail Levels

- ◆ CFS takes food samples at the import, wholesale and retail levels
- ◆ adopts a risk-based approach in determining the types of samples to be collected, the frequency and number of samples taken for testing, and the types of laboratory analysis that need to be conducted
- ◆ The surveillance programme is under regular review, taking into account factors including past food surveillance results, local and overseas food incidents as well as relevant risk analysis



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Food Surveillance Programme

Surveillance at Import, Wholesale and Retail Levels

- ◆ Since the Pesticide Residues in Food Regulation (Cap 132CM) came into effect on August 1 last year, the CFS has taken over 24900 samples at import, wholesale and retail levels as at 23 June 2015 for testing for pesticide residues
- ◆ A total of 98 vegetable and fruit samples have been detected as having excessive pesticide residues. The overall unsatisfactory rate is less than 0.4 per cent.



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Food Surveillance Programme

Surveillance at Import, Wholesale and Retail Levels

- ◆ CFS would follow up on the unsatisfactory results, including tracing the sources of the food in question and taking different samples of vegetables for testing so as to protect public health.



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Advice to Trade

- ◆ to adopt the control-at-source approach for ensuring food safety
- ◆ should understand the origin of the food for sale and the use of pesticide on these food products, conduct relevant laboratory testing according to the needs
- ◆ choose reputable food suppliers who can provide the necessary documentary evidence, and keep the relevant records



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End



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