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政府
Government

消費者
Consumers

業界
Trade

要推廣食物安全，政府、業界和消費者必須攜手合作
Promotion of food safety requires the Government, the trade and the consumers to work hand in hand

協助 消費者與業界 各盡本分

要推廣食物安全，政府、消費者和業界的努力缺一不可。當中政府必須保障消費者，免受與食物有關的欺詐及違法行為影響；業界則須做好本分，竭力減少任何與食物有關的風險，確保所售食物安全；而消費者亦應熟悉食物危害，自我保護，以避免受到與食物有關的風險所影響。

然而，由於過往主要強調政府在監察和執法方面的角色，**共同承擔責任**的概念可能尚未被廣為接納。因此，必須讓消費者與業界明白**三方共同合作**這概念的重要性。有見及此，中心認為必須協助消費者與業界做好本分，幫助消費者作出知情的選擇，並讓業界承擔更大的責任。

中心致力確保持分者獲得所需知識：

- 舉行了**超過1,100**個研討會及講座
- 舉辦了**超過130**個巡迴展覽
- 製作了**超過20**款新印刷品及**6**段電台聲帶／電視短片

傳達 所需知識

中心相信，透過清晰易明的食物安全資訊，消費者更能作出知情的選擇，業界也更有能力供應安全的食物。中心透過多種途徑向消費者和業界提供所需的**食物安全**資訊，並經常改進有關內容和發放模式以加強效益，例如：

“**食物安全**是政府、業界和消費者三方的共同責任。”

食物安全專家委員會主席
關海山教授



巡迴展覽能使更多市民獲得食物安全資訊
Roving exhibitions as part of the food hygiene campaign for a larger reach of the public

Equipping Consumers and the Trade

Promotion of food safety is not possible without the Government, the consumers and the trade joining forces. While the Government is obliged to protect consumers from food frauds and illegal practices, members of the trade must play their parts to minimize any food related risks and to ensure that the food they sell is safe; and consumers should be familiar with food hazards and ensure that they protect themselves against food related risks.

The promotion of the concept of **collective responsibility** however may not be readily accepted, with the traditional emphasis mainly on the monitoring and enforcement roles of the Government. It is essential for the consumers and the trade to understand the significance of this concept of **tripartite**

“Food safety is a joint responsibility among the Government, the trade and the consumers.”

*Professor Kwan Hoi-shan
Chairman of the Expert Committee on Food Safety*

collaboration, and the CFS recognises that it must equip consumers and the trade to play their parts, assisting the former to make informed choices and the latter to become increasingly accountable.

CFS strives to ensure the necessary knowledge reaches the stakeholders:

- Delivered **over 1,100 seminars and talks**
- Organized **over 130 roving exhibitions**
- Produced **over 20 new printed materials and 6 radio/ TV broadcast material**

Imparting the Necessary Knowledge

The CFS believes that through exposure to clear and understandable information related to food safety, consumers will be in a better position to make choices for themselves, and the trade will be better equipped to supply safe food. The CFS provides the necessary food safety information to the consumers and the trade through various channels, and constantly enhances the contents and modes of delivery to improve effectiveness, for example:



食物科學主任於二零零六年向老人院舍的食物處理人員講解食物安全重點控制系統
Food scientist explaining the HACCP system to food handlers for elderly homes in 2006



- 二零零七年三月試辦互動式的風險認知工作坊，為市民提供有關如何評估風險的資料
- 於二零零七年六月至九月期間為市民、業界和教師舉辦一系列食物衛生研討會
- 為目標組別舉辦食物安全重點控制研討會，並就實施方法給予意見。2007-08年度的目標組別為幼兒中心的膳食服務供應商
- 因應近期的食物安全關注點(例如天然毒素、致敏成份等)印製一系列新的宣傳資料和烹飪指引
- 年內定期發放主動進行的食物安全調查研究結果，如關於食用植物內天然毒素，各種魚類的水銀含量；及於發表前告知業界研究結果
- 派發簡便易明的刊物，例如食物安全通訊（公眾篇）、食物安全廣播站（食物業界篇）、“基因改造食物多面睇”簡訊

中心將於二零零七年舉辦大型運動推廣三方合作的概念，活動包括於二零零七年八月舉行的食物安全日。

各階層的市民參與一年一度的食物安全日，寓學習於娛樂

Public from all walks of life enjoying and learning at the annual fun-filled Food Safety Day



- **Pilot the interactive Risk Perception Workshop for the public in March 2007 to provide useful information to participants on how to assess risk in context**
- **Organise a series of food hygiene seminars for the public, the trade and teachers between June and September 2007**
- **Organise HACCP seminars for target groups, e.g. catering service providers for child care centres in 2007-08, and advise on the implementation of the HACCP system**
- **Produce a series of new publicity materials and cooking tips in response to recent food safety concerns such as natural toxins, allergenic ingredients, etc.**
- **Release on a regular basis the results of proactive food safety research studies throughout the year, e.g. natural toxins in food plants, mercury levels in different fish species and brief the trade before the findings are released**
- **Distribute easy - to - understand publications, e.g. Food Safety Bulletin (For Consumers), Food Safety Express (For Food Trade), GM Food Newsletter**

The CFS is running a major campaign in 2007 to promote the concept of tripartite collaboration, which includes the Food Safety Day held in August 2007.

中心位於旺角的傳達資源小組為市民提供各種簡便易明的食物安全資訊

The CFS' Communication Resource Unit located in Mongkok provides the public with varieties of friendly information on food safety



增加 對食物的認識

協助消費者對所購買的食物有更多認識，從而作出知情的選擇以保障自己，食物標籤是一個重要的方法。食物標籤的規定同時也可使食物業界必須向買家負責。中心每年檢驗超過5萬個在零售點出售的預先包裝食物，確保它們符合標籤法例的規定。

中心明白市民希望得到更多與食物有關的資料，亦認為有需要向消費者提供更廣泛的資料。因此，法例增加了食物標籤的涵蓋範圍，並不斷努力建立一個更全面的標籤制度：

- 規定詳細標示食物添加劑和致敏物質的法例於二零零七年七月生效
- 草擬法例為預先包裝食物引入營養資料標籤制度，向消費者提供有用的營養資料，以及規管與營養素相關的聲稱
- 就公眾關注的食物擬備標籤指引，例如二零零六年七月發布有關標示基因改造食物的指引；二零零七年八月發布有關導致排油腹瀉魚類標籤的指引

為使消費者對食物標籤和營養素有更深入的認識，中心亦已展開下列工作：

- 舉辦工作坊和設計教材
- 於二零零七年五月出版《食物添加劑消費者指南》
- 於二零零七年六月提升網上“食物營養計算器”的功能，讓市民估計營養素攝入量

法例規定的食物標籤可協助消費者作出知情的選擇和促使食物業界必須向消費者負責

Legal requirements on food labelling facilitate consumers to make informed choices and bring the food trade accountable to consumers



衛生督察檢查出售食品的有效日期和標籤

Health Inspector checking expiry dates and labels of food products on sale



Knowing the Food Better

Food labelling is an important means to assist consumers to understand more about the food they purchase and to make informed choices to protect themselves. It is also a major way to bring the food industry accountable to the buyers. The CFS inspects over 50,000 pre-packaged food items on sale at retail outlets each year to ensure compliance with legal requirements on labelling.

The CFS is aware that public demand on food information has been growing, and believes that it is necessary to provide a wider range of information to consumers. Legislation on food labelling has been expanded and is continuously moving towards a more comprehensive system:

- **Legislation requiring the detailed labelling of food additives and allergenic substances came into effect in July 2007**

- **Work on legislation to introduce a Labelling Scheme on Nutrition Information for pre-packaged foods, which provides useful nutrient information to consumers and regulates nutrient-related claims**
- **Prepare guidelines on labelling of food items of public concern, e.g. on genetically-modified food in July 2006; on the labelling of fish species causing oily diarrhoea in August 2007**

To facilitate consumers' understanding of food labels and nutrients, the CFS has also taken the following initiatives:

- **Organise workshops and devise teaching kits**
- **Publish The Consumer Guide to Food Additives in May 2007**
- **Enhance the online "Food Nutrient Calculator" in June 2007 for the public to estimate nutrient intakes**

消費者指南提供快捷的參考資料，讓消費者更了解食物添加劑的標籤

The Consumer Guide provides a quick reference for consumers to better understand the food labels on food additives



中心的食物生物科技學主任準備有關基因改造食物的教材

Food biotechnologist from the CFS preparing teaching kits on GM food

