

**Centre for Food Safety**  
**Food and Environmental Hygiene Department**  
**Notes of the Sixty Third Meeting of the Trade Consultation Forum**  
**held on 4 April 2018 at 2:30 p.m.**  
**in Conference Room at Room 102, 1/F, New Wan Chai Market,**  
**258 Queen's Road East, Wan Chai, Hong Kong**

**Present**

**Government Representatives**

Dr. Henry NG	Principal Medical Officer (Risk Assessment & Communication)	(Chairman)
Mr. Arthur YAU	Scientific Officer (Contaminant)	
Dr. Ken CHONG	Scientific Officer (Nutrition Labelling Education)	
Dr. John LUM	Scientific Officer (Programme Planning) <sup>2</sup>	
Ms. LAI Wing Sau	Acting Superintendent (Risk Communication)	(Secretary)

**Trade Representatives**

Ms. LIM Lay Nak	A. S. Watson Industries
Mr. LO Lok Sang	A-1 Bakery Co., (HK) Ltd.
Mr. PIN Wing Kwan	Abbott Laboratories Ltd.
Ms. Lilian TANG	Aeon Topvalu (Hong Kong) Co., Limited
Ms. Yan CHOW	Aji-No-Chinmi Co., (HK) Limited
Mr. Travis CHUNG	Aji-No-Chinmi Co., (HK) Limited
Ms. LO Hoi Ping	Aji-No-Chinmi Co., (HK) Limited
Mr. Gary KWOK	Aji-No-Chinmi Co., (HK) Limited
Ms. Ada YIU	ALS Technichem (HK) Pty Ltd.
Mr. LAM Pak Wah	Best Harvest Company Limited
Ms. Vincci KO	Café de Coral Holdings Limited
Ms. FUNG Yin Yung	China Dragon Inspection & Certification (H.K.) Ltd.
Mr. WONG Chi	China Inspection Co Ltd.
Ms. Maggie LEUNG	China Resources Vanguard (Hong Kong) Co. Ltd.
Ms. Vickie NG	City Super Limited
Ms. Patience CHOI	CMA Industrial Development Foundation Limited
Ms. May KAN	Coca-Cola China Ltd.

Mr. Ken YU	Consulate General of Brunei Darussalam
Mr. Ben LU	Consulate General of the State of Kuwait
Mr. Philip KWAN	Danone Nutricia Early Life Nutrition (HK) Limited
Ms. XIE Wei Min	DCH Food Mart
Ms. Carlo C. Catingan	Dole HK Ltd.
Mr. Kacila LEUNG	Enviro Labs Ltd.
Ms. Wing CHEUNG	Eurofins Food Testing Hong Kong Limited
Mr. Freddy FONG	Foodscan Analytics Ltd.
Ms. YEUNG Yuk Yue	Fountain Food Products Ltd.
Ms. CHEUNG Sit Yee	Fresh-cut Produces Ltd.
Ms. Noel HO	Garden Heart Food Ltd.
Mr. Anson POON	GS1 HK
Mr. Evan LEUNG	Hong Kong Disneyland
Mr. Kelvin TSANG	Hong Kong Disneyland
Mr. TAM Ying Kit	Hong Kong Disneyland
Mr. Kit LEUNG	Hong Kong Disneyland
Mr. Peter Johnston	Hong Kong Retail Management Association
Mr. Gary LO	Hong Kong Yakult Co., Ltd.
Ms. Chloe LAU	Hong Kong Yakult Co., Ltd.
Ms. Joanne CHOI	Integrated Market Service Asia Limited
Ms. Mandy CHENG	Intertek Testing Services HK Ltd.
Ms. Becky CHEUNG	International Food Safety Association
Ms. Sum AU	Island Shangri-la, Hong Kong
Mr. CHOW Tin Yam	Japan External Trade Organization
Mr. TAI Hing Chi	Mannings
Ms. Caroline HO	Maxim's Caterers Ltd.
Mr. Kevin WONG	Michael Wah Hing Co., Ltd.
Ms. Susana Muñoz Enriquez	Ministry of Economy of Mexico
Mr. Morris Gheeyong	Morris Cookies (Asia) Limited
Mr. Joseph MA	Nestle Hong Kong Ltd.
Ms. YAU Sin Ling	Nissin Foods (H.K.) Management Co., Ltd.
Ms. CHEUNG Chung Man	Pappagallo Pacific Ltd.
Ms. Kiki LI	PARKnSHOP (HK) Limited
Ms. Charlotte YIM	Pizza Hut Hong Kong Management Limited
Ms. Pauline NG	Plaza Premium Lounge Management Limited
Mr. Kenneth LAM	Prominent International (Environmental) Limited
Mr. Benjamin KWOK	Saraya (Hong Kong Sales) Co., Ltd.
Mr. Lewis HAU	Saraya (Hong Kong Sales) Co., Ltd.
Ms. Christine LEE	Satay King (Holdings) Co., Ltd.

Mr. Ming CHAN	SGS Hong Kong Limited
Ms. Amy YIP	Sims Trading Co., Ltd.
Ms. Antonia Martinez	Spanish Trade Commission
Mr. WONG Kam Chuen	Swire Coca-Cola HK Ltd.
Mr. POON Kuen Fai	The Association for HK Catering Services Management Ltd.
Ms. Anna LEUNG	The Dairy Farm Group
Ms. Kammy YEUNG	The Hong Kong Standards and Testing Centre Ltd.
Ms. Abby WONG	Tingyi-Asahi Beverages Holding Co., Ltd.
Mr. Dick LEE	TÜ V Rheinland Hong Kong Ltd.
Mr. Chuk WONG	TÜ V Rheinland Hong Kong Ltd.
Mr. CHAN Chi Kong	Vitasoy International Holdings Ltd.
Ms. Clara LAM	Wellcome
Mr. Herbert LEE	Winner Food Products Ltd.

### **Opening Remarks**

The Chairman welcomed all trade representatives to the 63<sup>rd</sup> meeting and introduced government representatives to the meeting.

### **Confirmation of the Notes of Last Meeting**

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

### **Agenda Item 1**

#### **Food Safety Tips for Rockmelons**

3. Dr. Ken CHONG related to the meeting the food safety incident of the contamination of rockmelons by *Listeria monocytogenes* in Australia, which was announced on 6 March 2018 with the issue of food alert. *Listeria monocytogenes* was ubiquitous in the environment. It could survive and multiply at refrigerator temperature. It would pose mild symptoms in

most healthy individuals but severe complications might occur in newborns, the elderly and those with a weaker immune system. In infected pregnant women, the infection of *Listeria monocytogenes* might cause miscarriage, infant death, preterm birth, or severe infection in newborns. For other melons such as cantaloupe, watermelon and honeydew, previous outbreaks due to the existence of other pathogens such as *Salmonella* spp had also occurred. Cantaloupe were the most common melon in recorded outbreaks, since the rind surfaces might foster better attachment and survival of food-borne pathogens. According to Codex, the major risk factors related to contamination of melons included contaminated irrigation water, infected food handlers, poor personal hygiene, poor temperature control, inappropriate food contact surfaces, and inadequate building/equipment sanitation. Producers had to beware of cross-contamination and infiltration of microbial pathogens due to post-harvest water use. Several risk factors were related to food handling and food handlers were advised to: wash hands thoroughly before and after handling fresh fruits; cut away any bruised areas on fresh fruits before preparing and/or eating, and discard any rotten fresh fruits; before peeling, cutting and eating, wash fresh fruits (including those with skins and rinds that are not to be eaten) thoroughly under running tap water to remove any lingering dirt; rub firm-skin fruits, e.g. melons, under running tap water or scrub with a clean produce brush while rinsing with water; refrain from using soap or detergent to wash; dry produce with a clean cloth towel or paper towel to further reduce microorganisms that might be present; wrap/package and refrigerate pre-cut melons as soon as possible and distribute under refrigeration temperatures (i.e. 4 °C or less). Traders might refer to the Codex Code of Hygienic Practice for Fresh Fruit and Vegetable (CAC/RCP 53-2003) together with the Annexes for selecting suppliers with hygienic practice implemented. For further information, the traders and food handlers might visit the website of the Centre for Food Safety (CFS) to access the publications “A Guide to Foodservice and Retail -- Guidelines on Hygienic Preparation and Handling of Pre-cut Fruits” and “Food Safety Tips for Fruits and Fruit Products” for reference.

4. One trade representative asked whether the CFS would regularly take samples of fruits from the market for testing of the existence of pathogens. The Chairman replied that the CFS had in place a food inspection programme which would inspect selected food items on risk basis. Ready-to-eat food items, including pre-cut fruit, that might pose health risks to the public were included in sampling. The trade representative said she understood that there were microbiological standards set for pre-cut and prepackaged fruits, and wondered whether there was no standard set for original fruits which had not yet been cut. Dr. Ken CHONG remarked that the CFS had published the “Microbiological Guidelines for Food” which included ready-to-eat food. All food items which did not require cooking or processing to reduce microorganism before consumption would be regarded as ready-to-eat food and covered by the Guidelines.

5. Another trade representative remarked that currently pre-cut fruits were treated like salads and the Total Bacteria Count (TBC) was not included for consideration. This would be equivalent to no control over the product. Controlling only the *E. coli* might not be enough and the CFS was urged to provide some microbiological guidelines on pre-cut fruits to the trade. Dr. Ken CHONG remarked that under the Guidelines there were different indicators serving different purposes. TBC was a general quality indicator. As microorganisms were ubiquitous in the environment, for food items which were consumed uncooked such as pre-cut fruits and salads the bacterial count would be high and the TBC was not applicable. The hygiene indicator was also not used for enforcement purpose. For such food items the trade should make reference to the Guidelines and observe the criteria set for *E. coli* and specific foodborne pathogens. The trade representative said that the bacteria count for pre-cut fruits should be very low when compared with salads and TBC would be a useful indicator to alert consumers that the product might have problems. Dr. Ken CHONG

remarked that it would be up to the retailer to test the TBC of his/her product to serve his/her own hygienic requirement, but it would not be appropriate for the CFS to set the criteria as the variation of bacterial levels among different kinds of fruits was great.

## **Agenda Item 2**

### **Salmonella in Undercooked Eggs**

6. Dr. Ken CHONG informed the meeting of the recent *Salmonella* food poisoning incident of citizens falling sick after consuming meals containing eggs. Eggs might be contaminated with *Salmonella* via vertical or horizontal transmissions. Vertical transmission referred to transmission from infected reproductive tissues to eggs prior to shell formation. Horizontal transmission usually resulted from faecal contamination on the egg shell, and also included contamination through environmental vectors. Symptoms of *Salmonella* infection included nausea, fever, abdominal pain, diarrhea, and vomiting. Serious consequences, even death, might be resulted in the elderly, infants and those with impaired immune systems. Thorough cooking could kill *Salmonella* effectively, while eating raw or undercooked food contaminated with *Salmonella* might result in salmonellosis. Some food items might contain raw or lightly-cooked eggs as an ingredient and be contaminated with *Salmonella*. Traders were advised to: purchase eggs from reliable sources; observe the expiry date on the package/label of eggs and store eggs under refrigeration; avoid cross-contamination between raw eggs and other food, ensuring the food contacting surface and utensils used for preparation of raw eggs be cleaned thoroughly; choose pasteurised eggs or egg products or dried egg powder to prepare dishes not requiring heat treatment; avoid using cracked eggs as they were more likely to be contaminated and thus present a higher health risk. On the other hand, pooling of eggs together could allow the growth of *Salmonella* in the mix if left without refrigeration. For preparing pooled liquid egg, the trade was also reminded: not to splash

raw egg onto other foods, surfaces or dishes; to keep pooled liquid egg in the fridge and only take out small amounts as needed; to use all pooled liquid egg on the day of pooling and don't add new eggs to top it up. Also, certain eggs produced under a certified system could be eaten raw or lightly cooked, in which a range of interventions have been put in place across the food chain. For such products the trade should check carefully and obtain proof before use.

7. One trade representative asked whether a health certificate was the only document required for the import of egg products. She also asked whether the CFS had any special requirement on the level of *Salmonella* and would samples of the import be taken for testing. Ms. LAI Wing Sau replied that the importer would need to be registered with the Food and Environmental Hygiene Department (FEHD) first, and the egg products imported had to be accompanied by health certificate. Dr. Ken CHONG informed that for raw eggs there was no specific standard set on the level of *Salmonella* and usually they would be cooked before consumption. Nevertheless if the eggs were to be eaten raw as ready-to-eat food they had to comply with the requirements of the "Microbiological Guidelines for Food" and the criterion of *Salmonella* level therein would be used.

8. Another trade representative deduced that it was not illegal for retailers to sell eggs containing *Salmonella*. Ms. LAI Wing Sau remarked that all foods sold in Hong Kong had to comply with the relevant food legislations. Section 54 of the Public Health and Municipal Services Ordinance (Cap. 132) stipulated that all food for sale must be fit for human consumption. The Chairman added that it would not be uncommon for bacteria to be found in some food items which were purchased raw, such as raw meat. But such items were intended to be cooked before consumption. Dr. Ken CHONG reiterated that raw meat and egg intended for consumption without cooking would be subject to the microbiological

criteria established in the “Microbiological Guidelines for Food”.

9. Another trade representative remarked that egg powder which had undergone high temperature treatment should not contain *Salmonella*.

### **Agenda Item 3**

#### **Recent Media Report of Contamination of Bottled Water with Microplastics**

10. Mr. Arthur YAU briefed the meeting of the recent media report of contamination of bottled water with microplastics. On 16 March 2018, local media had reported the results of a study by a US university on the presence of microplastics in bottled water from different parts of the world as provided by a NGO news agency. The study tested samples of bottled water purchased from nine countries covering 11 brands, 27 lots and 259 bottles. Microplastic particles were filtered after staining with Nile Red. Particles >100 µm were counted and with shape and type of plastics identified. Particles within 6.5 - 100µm were counted by software. Background levels were subtracted. The result indicated that 93% of the samples contained various levels of microplastic contamination, while the density of microplastics in the samples varied widely. For larger particles (>100 µm): 66% were fragments, 13% were fibres and 12% were film; 54% were polypropylene (PP), 16% were nylon, 10% polyethylene (PE). The researchers concluded that the microplastics found was at least partly from the packaging materials and/or bottling process, after comparing with a study on microplastics in municipal water, and that the issue was likely to be common worldwide. Nevertheless, the news agency raised certain issues not yet confirmed by scientific research: (a) most microplastics might exit the intestine without interactions; (b) some might pass through intestinal wall into the lymph system, blood stream etc. but the health burden was currently unknown; and (c) there might be false positive counts. It was understood that there was currently no Codex standard or WHO standard catering for the



issue of microplastics. Comments and sharing of relevant experiences by members of the trade were welcome.

11. One trade representative asked whether there was any testing of tap water in Hong Kong for microplastics. He opined that the Government / international organisations should have some stance on the matter and the trade could have little contribution due to limited resources. The Chairman remarked that the WHO or Codex currently did not have standards on the matter. He asked the trade whether similar tests had been conducted by the trade before to serve as a reference.

12. Another trade representative remarked that apart from bottled water, a lot of other drinks / products used plastic containers. Some of the ingredients were more corrosive than water. She also wondered whether the microplastics could all be released after soaking in water for half an hour. Mr. Arthur YAU further elaborated on the testing method and remarked that this was a new and exploratory method and its reliability was still pending confirmation.

13. A trade representative asked whether it was physical contamination or chemical contamination. He opined that the Government should do some research to check whether the contamination was arising from the environment or from the bottle itself, to address the concerns of the public. The Chairman remarked that the current legislation stipulated that all food must be fit for human consumption. At present it was still not absolutely sure of the origins of the microplastics and its effect to health. The CFS would continue to monitor the situation and explore the best and suitable testing method for microplastics. The trade representative agreed that without the establishment of a recognized testing method the laboratories might not be able to offer assistance or the result might not be reliable.

14. Another trade representative asked whether the Government would conduct the test,

whether there was a testing method or whether you would follow the testing method used by the US university. The Chairman replied that the CFS would keep in view of the development. At present, there was no guideline offered by the Codex or WHO.

#### **Agenda Item 4**

##### **Consultation on Trade Facilitation Measures**

15. Dr. John LUM shared with the meeting the CFS' current communication and collaboration with the trade and solicited their views and suggestions on further enhancements to the trade facilitation measures. He remarked that the mission of the CFS was to ensure food sold in Hong Kong was safe and fit for consumption through tripartite collaboration among the Government, the food trade and consumers. The trade had a primary role to play to ensure that the food they produce and sell was safe. They must be equipped with the relevant knowledge such that they could become increasingly accountable to supply safe food. The CFS had various programmes for the trade in different platforms to facilitate them to achieve their roles and responsibilities. Several risk assessment studies and joint studies with the Consumer Council were conducted each year. Results were used in setting food standards and translated into food safety information for the public through various channels such as press conference, trade guideline, trade consultation forum, and publications like Facebook and Food Safety Focus. The CFS regularly reviewed food standards to protect public health and keep the local food standards in line with international development and advancement of food science and technology. There was close communication with the trade during the whole process through public consultation, trade meeting, task force meeting, guidelines and online database. In respect of import requirements for certain high risk food, various guidelines were published for the trade's reference. The CFS managed a 3-tier food surveillance programme at import, wholesale and

retail levels and released results to the trade and public through press release, website publication and alerts. A Trade Webzone specifically designed for the trade was established on the CFS webpage which centralised different food safety information related to the trade in a well-structured manner. The CFS Facebook Page served to disseminate information on food safety and facilitate better communication and interaction with the public. Various trade guidelines and pamphlets and educational materials such as Food Safety Focus, Food Safety Bulletin and Food Safety Express were published. The CFS promoted and provided support to the trade in establishing the Hazard Analysis and Critical Control Point (HACCP) and Food Safety Plan. The CFS ensured timely delivery of food safety information to the trade through the Food Safety Electronic Information Delivery System and the Rapid Alert System. This Trade Consultation Forum provided a platform for the Government to exchange views with the food trade on various food safety issues, and collect views and feedback on risk communication programmes. The biennial Food Safety Seminar for Trade served to update the food trade with the latest regulatory requirements in Hong Kong, and to introduce new food safety initiatives and programmes on food safety. The trade's comments were invited on the aspects of : (a) communication with trade meetings, forum and seminars; (b) information and communication technology; (c) published information guidelines, manuals and FAQs; (d) regulatory regime; and (e) small and medium enterprise (SME) support to facilitate compliance with regulatory requirement.

16. One trade representative agreed that this Forum had equipped the trade with more knowledge on food safety. He remarked that for nutrition labelling non-compliance cases, the information should not be issued through press release and rapid alerts but through a different channel for reporting cases of lower degree of severity. In addition, food surveillance of seasonal food should be scheduled as early as possible, such that traders could rectify the problems and resume business during the hot season. Also, the CFS should

designate a hotline hosted by staff with specific knowledge of food incidents to answer more in-depth questions from the trade. The Chairman thanked his comments. He remarked that the action of issuing rapid alert by the CFS was risk-based and asked Ms. LAI Wing Sau to introduce some recent changes. Ms. LAI Wing Sau remarked that after successfully completed a trial run, the CFS would upload the nutrition labelling non-compliance cases in the CFS webpage in April 2018 and press release would no longer be issued in general. This was an enhancement measure in response to the earlier suggestion from the trade. The Chairman remarked that food surveillance of seasonal food was undertaken by the Food Surveillance and Complaint Section and it was understood that they would perform the testing of the seasonal food as early as possible on condition that the seasonal food was available for sale during the season, and would announce the result in phases. If the food product was available for sale all year round, testing would also be performed all year round. Nevertheless the CFS would continue to examine the procedures to see if any further enhancement could be made.

17. Another trade representative asked whether an electronic system could be established for submission of applications for Hygiene Manager and Hygiene Supervisor, as the current district-based paper application had caused inconvenience to them. Ms. LAI Wing Sau replied that the suggestion would be referred to the Environmental Hygiene Branch(EHB) for consideration.

(Post-meeting note : There is an online service in place to enable submission of nomination of Hygiene Manager (HM) and Hygiene Supervisor(HS) electronically by completing e-form eFEHB 221 in FEHD's webpage. In parallel, a declaration made by HS/HM will be submitted by post or by hand separately to the respective District Environmental Hygiene Office for processing.)

18. One trade representative said that the CFS had done a lot of work since its establishment in 2006. The trade had been introduced the knowledge of the HACCP system and the number of food incidents had dropped. Yet she remarked that compared with many jurisdictions including mainland China which required food handlers to complete a one-day training course before starting their career, Hong Kong still had no such requirement. Education was the best way to avoid the occurrence of food incidents. She also remarked that the processing time for issuing restaurant licence (including provisional licence) and other food production licenses should be speeded up. She understood that many Government departments were involved and suggested a more efficient collaboration among departments. The Chairman replied that the suggestion would be referred to EHB for consideration. The trade representative said that she understood the CFS had established import requirements for certain high risk imported food including milk, milk beverages, frozen confections, game, meat poultry and eggs. She wondered why seafood was not included as it was also risky. The Chairman replied that the action taken by the CFS was risk-based and would be enhanced as and when required. He remarked that seafood was covered under the proposed amendment to Food Adulteration (Metallic Contamination) Regulation and public consultation had been performed. The CFS would continue to keep in view of the international development of the concerned food safety standard. .

(Post-meeting note : (i) To strengthen food safety supervision in licensed food premises, the licensees are required to appoint HS and/or HM to ensure food handlers on the proper food handling practices and in compliance with relevant legislations. The HS and HM courses have already included the concept of HACCP to enrich food safety knowledge ; (ii) The processing time for an application for licence is contingent upon the time spent by the applicant in complying with the relevant licensing requirements, settling objections raised by the public or other departments concerned and addressing relevant land issues, if any. It

varies from case to case. )

19. Another trade representative remarked that once a rapid alert was released there would be intense media interest in the matter and the relevant parties of the trade would be required to respond. He mentioned that a survey conducted indicated that over 90% of the rapid alerts were issued after 7:00 p.m. at night. Issue after normal office hours would create confusion and lead to errors. He appealed that rapid alerts be issued within office hours. Follow-up action taken by the trade would be more accurate and efficient within office hours. He also remarked that the CFS did not inform the trade when issuing press release to the public. The trade was also not informed of any supplementary information provided by the CFS to the media. He appealed the CFS to provide the trade with all the information that they provided to the media for issuing press release, and also at the same time, so that the trade could act quickly and properly in the public interest. He also mentioned that in the event of an emergency food incident, someone of the trade might want to communicate with some knowledgeable person in the department, particularly after office hours. He appealed that someone familiar with the issue be designated as the contact point of the CFS. The Chairman remarked that the content of rapid alert would be similar to the content of press release and they would be issued around the same time. As for the timing of issue he also preferred that it be within office hours but sometimes some verification work had to be done after availability of test result which would take some time. Sometimes the incident came quite late in the afternoon. Although we could not help these external factors, the CFS would work with relevant parties to try issuing the press release and rapid alert as early as possible.

20. One trade representative suggested the establishment of contact point(s) or corporate enquiry account(s) specifically for answering enquiries from the trade. Ms. LAI Wing Sau replied that there was an enquiry channel on the CFS webpage through which the trade could make enquiries on the relevant information of CFS. The CFS would also refer the enquiries

to other relevant branches and sections of the department for topics outside its purview. Other than special and complicated cases, replies to most enquiries could be provided within a month. In case the trade had further enquiries or wanted to have more details, the professional staff of the CFS would always try hard to provide the relevant feedbacks. The Chairman remarked that in order to provide the most accurate and detailed answers to the trade on a wide variety of subject matters, professional staff of the CFS might need to be consulted and sometimes it might take time to work out. The CFS would explore whether improvement could be made on this issue.

21. In response to the enquiry of another trade representative on whether some food additives could be used, Ms. LAI Wing Sau replied that there was a guideline on the use of food additives available on the CFS webpage for the trade's reference. For food additives not under the positive list, Ms. LAI would separately sort out and answer the trade representative.

22. Another trade representative remarked that the time allowed for the trade to conduct sales check during food incident was too tight, and that the information on the product was sometimes too limited. It was also difficult for the trade to respond to rapid alerts issued on Saturdays. The Chairman remarked that the CFS would try its bests to provide the relevant information of the product concerned. Ms. LAI Wing Sau hoped that the trade would understand that there was time lag with many other countries and it would also take time for the CFS to sort out and verify details before issuing rapid alerts. Hence the timing of notifying the trade might not be optimal. Dr. John LUM shared with the meeting that sometimes the notification received from overseas countries was already very late. The Chairman understood the trade's difficulties and solicited their collaboration to safeguard the health of the public.

23. Another trade representative asked about the function of the food safety WhatsApp, and whether press release would be published on both the FEHD and CFS websites. Dr. John LUM informed that the food safety messages broadcasted through WhatsApp was a programme under the Consumer Liaison Group of the CFS. The aim was to disseminate correct food safety messages to the public and to facilitate the quick transmission of the messages through the WhatsApp community. It would also serve to guard against incorrect messages and rumours. It was not specifically designated to disseminate all food recalls and food alerts. Ms. LAI Wing Sau informed that press release published on the CFS webpage would cover food safety matters whereas press release published on the FEHD webpage would cover topics under the whole department's purview.

#### **Date of Next Meeting**

24. The date of next meeting would be decided later.

25. There being no other business, the meeting was adjourned at 4:46 p.m.