Food Safety Charter + New Initiative: "Your Health Your Say, Ask for 3 Less"

42nd Trade Consultation Meeting
Centre for Food Safety
18 December 2013





Background

- Food Safety Charter is jointly developed by the Centre for Food Safety (CFS) and the food trade.
- Provide facilitation for the food trade to incorporate measures to provide quality service well grounded on food safety to Hong Kong citizens and tourists
- Signatories undertake to:
 - Support Food Safety Charter;
 - Keep updated on food safety development, enhance food safety, promote good image of food trade; and
 - 3. Provide safe and healthier food by making reference to CFS guidelines.





Food Safety Charter

Provide networking opportunities









Food Safety Charter 2013-2015

Enrolment Statistics (as of 22 Nov 2013)

Food trade associations: 23

- Licensed food premises : 1,612

We accept applications at any time.







SEPARATE 2013-2015

SAFE TEMPERATURE



Food Safety Charter 2013-2015

How to enroll?

- 1. Contact the Secretariat of the Food Safety Charter at Tel: 2381 6275.
- 2. Complete and return the declaration form.

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		承諾聲明 Deciara	tion
1.	我們承諾		
		全『誠』諾』 的發展,加強食物安全,推 中心的指引,提供安全而又(
	We commit to		
	 support Food Safety Charter keep updated on food safety development, enhance food safety, promote good 		
	image of food trade		
	(iii) provide safe and healthier food by making reference to CFS guidelines		
2.	裁列於特設的「 上的宣傳, 巡巡 知中心任何資料		
	Food Safety Charte as media publicity	er website and showing the infi	ovided below onto the designates ormation in related activities sucleations for promotion. Therefore ormation.
3.	我們明白如本食物緊塞所未能雖從食物安全及衞生規定,我們 諾人身份會遭撤回,並從「食物安全「誠」諾」網頁中除名 用於食物業處所)		
	delisted from the C	t our Signatory status will be FS website if we fail to comply licable to food premises)	withdrawn and our name will by with the food safety and hygien
簽	Signature :		
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	% Name:	職報: Post Title:	EID Date:







New initiatives for Food Safety Charter

- Internet publicity
- Safe food ingredients &good record keeping -"Make a Wise Food Choice 識揀識食"
- Food safety training for food handlers handling high-risk foods
- 4. Make use of trade guidelines issued by CFS "Your Health Your Say, Ask for 3 Less 要健康,「三少」你有 Say"





Publicity on OpenRice.com

- Period: August 2013 July 2014
- Restaurant search result page















Publicity on OpenRice.com

Detailed restaurant information page







Centre for Food Safety Website







Other Communication Channels CFS Facebook CFS Facebook







Make a Wise Food Choice 識揀識食

- Theme of the food safety campaign 2013
- Sourcing safe food ingredients from reliable suppliers and having good record keeping
- Food Safety Day 2013 (22 June)









Make a Wise Food Choice 識揀識食





Hygiene Department





Make a Wise Food Choice 識揀識食

Advertorial on OpenRice.com (7-20 Nov 2013)



Food Safety Training

- Food safety training is on-going
- WHO Western Pacific Region Food Safety Strategy: Focusing on food safety training for food handlers in food businesses handling high-risk foods.
- Encouraging at least 1 staff per food premises selling high risk foods to attend





Food Safety Training

Starting September 2013, Territory-wide

• For enrolment and schedule -

www.cfs.gov.hk



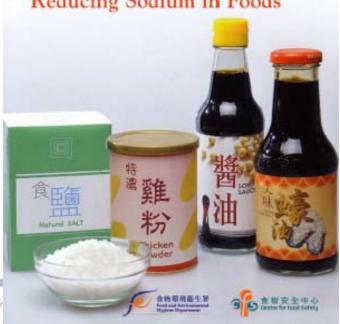




Make Use of Trade Guidelines

降低食物中鈉含量的 業界指引

Trade Guidelines for Reducing Sodium in Foods





Rationale for Salt Reduction in Food

Sodium

- World Health Day 2013 "Control Your Blood Pressure"
 - In Hong Kong, the prevalence of high blood pressure has been increased for the past 5 years -

2008: 9.3%

2009/10: 10.3%

2011/12: 11%

 Sodium intake is associated with numerous chronic diseases, including high blood pressure, cardiovascular diseases, stroke, kidney diseases and stomach cancer.





Rationale for Sugars & Fats Reduction

Sugars

- High sugar intake may increase the risk of overweight and obesity due to energy imbalance (i.e. excessive energy intake).
- According to a study conducted by the Department of Health in April 2012, 36.6% of adults aged 18-64 are overweight or obesity (BMI≥23.0).
- Excessive intake of sugar may also adversely affect oral health.

Fats

Excessive intake of dietary fat may increase the risk
 of overweight and obesity.



- Healthy diet promotion How can we help the public to adopt a healthy diet?
- 1. Health education
- Creating an environment to encourage healthy diet
 - Offering healthy dishes EatSmart@Restaurant Campaign (有「營」食肆) by the Department of Health (since 2008)
 - Encouraging small changes "Your Health Your Say, Ask for 3 Less 要健康,「三少」你有 Say" by the Food Safety Charter





Aims

- To incorporate the elements of sugars, salt and oil reduction into Food Safety Charter
- To generate demands of "less oil, salt and sugars" from the patrons
- To encourage chefs to prepare ordered dishes with less salt and oil by making use of the CFS guidelines





Required Elements

- 1. Encourage cooking staff to make reference to the trade guidelines when preparing the food.
- 2. Encourage patrons to make "3 Less" requests based on their preferences and needs (such as health conditions). Servers can kindly remind patrons that the restaurant can prepare the food with "3 Less".
- 3. Ensure well communication channel between the dining room and kitchen.
- Label dishes that can be prepared with "3 Less" on the restaurant menu.
- 5. Remove salt and condiments from the dining table, or affix stickers with health messages, such as "Your Health Your Say, Ask for "3 Less". Reduce the use of salt and condiments for better health".



- Serve unsweetened drinks (i.e. serve sugar or syrup separately) and offer sweeteners.
- 7. Offer low sugar soft drinks as an option for set menus.
- 8. Display "Your Health Your Say, Ask for 3 Less." campaign materials (e.g., table top display, posters, badge).

Optional Elements

- Encourage cooking staff to attend food safety and nutrition talks organised by the CFS.
- 10. Offer "3 Less" dishes.
- 11. Provide nutrition information on the restaurant menu.
- 12. Offer price promotion, e.g. -\$2 for every dish prepared with "3 Less".

 Centre for Food Safety

Promotion

- Promote the campaign in OpenRice.com and dining magazines
- Recognise signatories participating in this campaign
 - Specially design sticker (to be affixed to the certificate of Food Safety Charter)
 - Listing on the CFS website
- 3. Visit participating food premises to show support, offer assistance

We need your support!

- Become a Signatory of the Food Safety Charter
- Send staff to food safety training
- Participate in "Your health Your Say, Ask for 3 Less. 要健康,「三少」你有 Say" Campaign







~ Thank You! ~



