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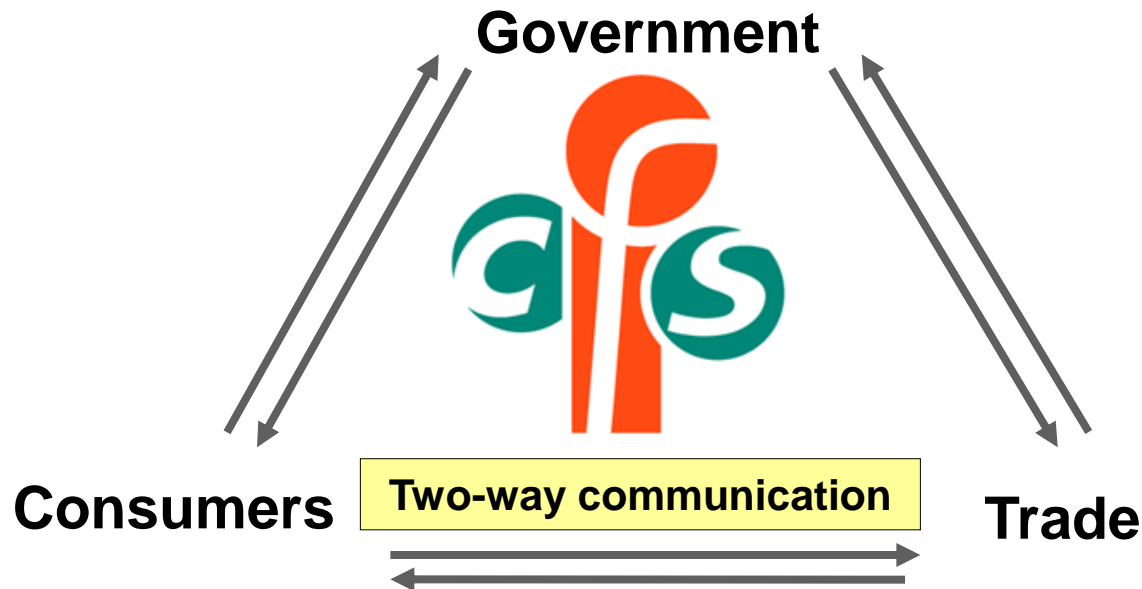
# Consultation on Trade Facilitation Measures

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Trade Consultation Forum  
4 April 2018

# Mission of the Centre for Food Safety (CFS)

- To ensure food sold in Hong Kong is safe and fit for consumption through **tripartite collaboration among the Government, food trade and consumers**

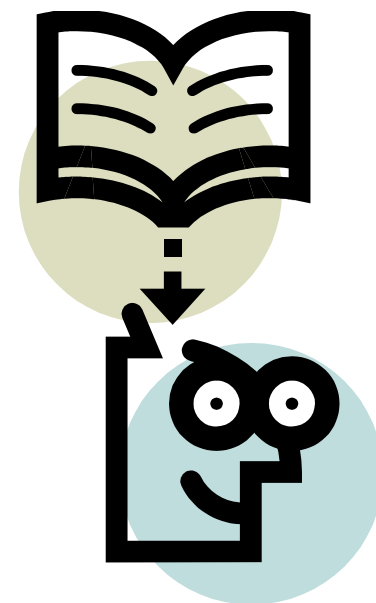


# Roles and Responsibilities of Trade

- The trade has a primary role to play to ensure that the food they produce and sell is safe
- They must be equipped with the relevant knowledge such that they could become increasingly accountable to supply safe food

# Programmes for Trade

- The CFS has various programmes for trade in different platforms to facilitate they can achieve their roles and responsibilities



# Risk Assessment Studies (1)

- CFS conducts several risk assessment studies and joint studies with the Consumer Council each year
- Recent Studies
  - Phthalates in Food (2018)
  - Pyrrolizidine Alkaloids in Food (2017)
  - Sodium and Energy Contents of Asian-style Noodles-in-soup Dishes (Joint CC study)
  - Nutrient Content of Hong Kong Style Savoury Dishes (Joint CC study)
  - Sodium Content in Local "Meal-on-One-Plate"(Joint CC study)



# Risk Assessment Studies (2)

- Results used in setting food standards and translated into food safety information for public
  - Press conference
  - Trade guideline
  - Trade consultation forum
  - Other publications, e.g. Facebook, Food safety focus



# Local Food Standard Setting

- Regular review on food standards
  - To protect public health and keep the local food standards in line with International development (e.g. Codex) and advancement of food science and technology
- Communicate with trade during the whole process
  - Public consultation – trade comment and opinion on the proposed regulation
  - Trade meeting – both general and specific topic
  - Wholesale and Retail Task Force meeting
  - Guidelines – facilitate trade to better understand the regulation
  - Online database – facilitate trade to comply with the regulation, e.g. MRL database for pesticide residue in food

Pesticide Residues in Food Regulation  
(Cap. 132CM)  
**User Guidelines**

Hong Kong Pesticide MRL Database

Searching by  
Pesticide

Searching by  
Food



# Ensuring Safety of Imported Food

- Import requirements for certain high risk imported food
  - Milk, milk beverages, frozen confections, game, meat, poultry and eggs
  - Requires prior permission of FEHD – game or eggs
  - Confined to sources recognised by FEHD - meat, poultry or eggs
  - Trade facilitation measures

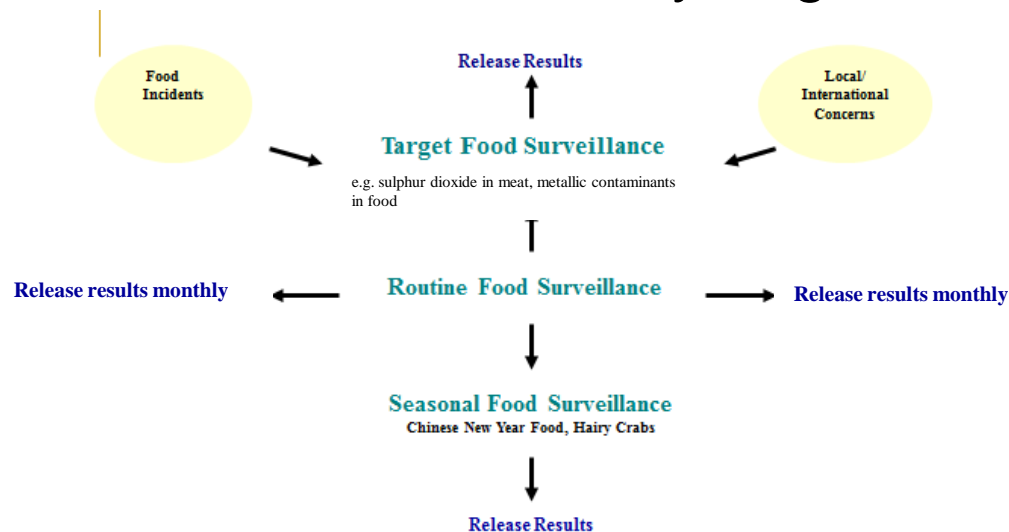
## Import Control and Food Safety Guidelines

- Guide to Import of Mainland Chilled Chickens into Hong Kong
- Guide to Import of Food into Hong Kong
- Guide to Import of Frozen Confections into Hong Kong
- Guide to Import of Game, Meat, Poultry and Eggs into Hong Kong
- Guide to Import of Milk and Milk Beverages into Hong Kong
- Guide to Import of Marine Products into Hong Kong
- Guide to Application for Import Licence for Frozen Meat, Chilled Meat, Frozen Poultry and Chilled Poultry
- Food Recall Guidelines
- Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods
- A Guide to Application for Health Certificate for Foods of Animal Origin
- Monitoring Pesticides Residues in Food
- Guide to Application for Permission in Writing for Import of Eggs
- Guide to Frozen meat destined for Hong Kong from overseas temporarily stored in Qianhaiwan Bonded Port Area of Shenzhen before its importation into Hong Kong in batches **NEW!**



# Food Surveillance and Alert

- Manages a 3-tier food surveillance programme at import, wholesale and retail levels
- Release result to trade and public
  - Press release
  - CFS website
- Follow up actions when necessary, e.g alerts



# CFS Webpage [www.cfs.gov.hk](http://www.cfs.gov.hk)

The screenshot shows the CFS Trade Webzone website. At the top, there is a banner image of a large conference room with the text "Trade Webzone". Below the banner are navigation links for "Email to Friends" and "Print Friendly". The main content area is titled "Trade Webzone" and contains several sections:

- Food Alert This Week:** A red banner with a fire alarm icon and the text "Two kinds of bottled bean milk of the same brand contaminated with pathogen".
- Event Dates for Trade:** A table with columns for Date, Category, and Event. The table shows an event on 17/6/2016, categorized as "Consultation", titled "Trade Consultation Forum". Below the table are dropdown menus for "Month" and "Year", and a "Submit" button. A note says "Please select the period of events".
- Latest News:** A list of recent news items, including "Nuclear Event and Food Safety", "List of Small Volume Exemption Products", "E-news - 07.07.2016", "2016 Food Safety Talk Series on 'Hong Kong's Action on Salt and Sugar Reduction - Healthy Cooking Starts Small'", "Food Safety Focus (119th Issue, June 2016)", "The 54th meeting of Trade Consultation Forum", and "Food Safety Express 2016 1st issue".
- Recommendations:** A list of recommended resources, including "Ciguatera Toxin", "Legislative Proposals Relating to Formula Products and Foods Intended for Infants and Young Children", "Food Safety Charter", "Voluntary Registration Scheme for Live Food Animals and Live Poultry Importers / Distributors", and "Refined Regulatory Framework for".
- Laws and Guidelines:** A list of legal provisions and guidelines, including "Main ordinances", "Subsidiary legislations", "Amendments to Legislation", "Guidelines", "Public Forms", and "For Importers / Exporters".
- Food Safety:** A section with links to "Meetings", "Training and Education Resources", "Frequently Asked Questions (FAQs)", and "Links".

At the bottom left, there is a logo for HACCP (Hazard Analysis and Critical Control Points).

- Specifically designed for the trade and centralises different food safety information related to the trade in a well-structured manner
  - Recent Food Alerts
  - The latest news on food safety
  - Food safety regulations and guidelines
  - “Event Dates for Trade” - facilitates the trade to select suitable activities to join

# CFS Facebook Page

- Disseminate information on food safety
- Facilitate better communication and interaction with the public



[www.facebook.com/CentreforFoodSafety](http://www.facebook.com/CentreforFoodSafety)

# Various Trade Guidelines and Pamphlets



Trade guidelines  
Code of practice

Pamphlets



# Education Materials

## 食物安全焦點 Food Safety Focus

Highly sensitive to food safety issues, the magazine is published every third Wednesday of the month.

### 預先包裝麵粉疑受產志質毒大腸桿菌污染 Shiga toxin-producing *Escherichia coli* Contamination in Prepackaged Flour

Reported by Dr. Yvonne FONG, Research Officer, Risk Assessment Section, Centre for Food Safety

自二零一六年五月首次回港後，美國至今已回收了數款受產志質毒大腸桿菌污染預先包裝麵粉。當地有人於進食或處理這些麵粉後感到不適，導致醫院收院及送院中心求醫。截至二零一六年七月二十五日，共有48人接受產志質毒大腸桿菌(中心O157)檢驗，+1,820(區區)。

部分受影響批次的產品曾出口到香港。在這些產品中，受影響批次的產品已運到香港。受影響批次的產品已運到香港。受影響批次的產品已運到香港。受影響批次的產品已運到香港。

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## 食物安全焦點 Food Safety Focus

Highly sensitive to food safety issues, the magazine is published every third Wednesday of the month.

### 冷熏三文魚與李斯特菌 Cold-smoked Salmon and *Listeria monocytogenes*

Reported by Ms. Joyce MA, Scientific Officer, Risk Assessment Section, Centre for Food Safety

中心(中心)的調查發現，冷熏三文魚(冷熏三文魚)含有少量李斯特菌。此類三文魚在冷熏過程中，由於其獨特的製法，使得李斯特菌容易生長。因此，消費者在食用冷熏三文魚時，應注意其來源及儲存方式。

李斯特菌是一種革蘭氏陽性桿菌，能在低溫環境下生長。冷熏三文魚的製法通常涉及將魚肉切片，然後用鹽和糖醃製，最後在低溫下風乾。這種製法雖然能保留魚肉的原味，但也為李斯特菌的生長提供了機會。

消費者在購買冷熏三文魚時，應選擇信譽良好的品牌，並注意產品的標籤。此外，在食用前應將產品徹底加熱，以殺滅可能存在的細菌。

## 食物業 安全廣播站

二期一六年季刊 第二期 食物安全中心出版

### 外遊時不可不知的食物安全貼士

外遊時不可不知的食物安全貼士

香港人熱愛到外地旅遊，我們可以藉外遊這個機會增加對不同文化的了解，同時亦可見識各地的風土和文化。也是非尋常的經歷，然而人對異國他鄉的飲食，卻往往在外地遊歷時不意而識其地。大家在外地遊歷時，千萬要記得保持警惕，別以為萬一同一的口味之甜或鹹或酸或食物或水體環境的。

如何選擇安全的食物和飲品？

在選擇食物時：

- 光顧食肆可買回生肉，切勿讓環境衛生欠佳或有異味處。
- 確定食物已經煮熟，食用時仍熱。
- 避免食用生或未煮熟肉類的食物，特別是肉類、海鮮及蛋。

動盪區 亞洲區

## 食物安全通訊

二期一六年季刊 第一期 食物安全中心出版

### 規管進口禽蛋

規管進口禽蛋

你可知道我們已經修訂了《進口野味、肉類及海鮮條例》(第132AK章)?同時，任何人如攜帶禽蛋、蛋類、凍肉或凍肉提供衛生時及食物衛生(食務)的責任在於，你應注意。

在例修訂的目的

新例修訂時都考慮到禽流感的威脅，相信市民對禽流感應該不會感到陌生。禽流感是由三種影響鳥類和某些哺乳動物引起，偶爾會有人類受到感染。人類感染禽流感的徵候包括發燒、咳嗽、喉痛、肌肉痛、關節炎(結核)或嚴重的呼吸困難(與肺炎)。如感染嚴重的甲型禽流感(H5N1、H7N9或H10N8)病毒，可引起呼吸衰竭、多器官衰竭，甚至死亡。

在2014-2015年，禽流感病毒流傳於歐洲、美洲大陸及亞洲的不同地區。預計禽流感的傳播將不會停止，市民對衛生應保持警惕。為了加強監管，食安中心與衛生局合作，修訂了《進口野味、肉類及海鮮條例》(第132AK章)，規管進口禽蛋，以保障市民的健康。

動盪區 亞洲區

## Food Safety Focus

[http://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf.html](http://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf.html)

## Food Safety Bulletin Food Safety Express



# Promote and Provide Support to the Trade

- Hazard Analysis and Critical Control Point (HACCP)
  - Product specific
- Food Safety Plan
  - HACCP-based
  - Non-product specific; generic process controls



# Timely Delivery of Food Safety Information



<b>Food Safety Electronic Information Delivery System</b>	<b>Rapid Alert System</b>
Launched in August 2006	Launched in February 2008
Target: Professionals, <b>food trade</b> and public	Target: Food association and <b>food trade</b>
Content: Food alert and advice to public Publicity and education materials on food safety issues	Content: Food incidents with possible local impact, information and advice to the trade
Route: email, fax	Route: email, fax, SMS
About 4,000 subscribers, including doctors, private hospitals, food traders and public	About 91,000 registered accounts



# Trade Consultation Forum

- A platform for the Government to exchange views with the food trade on various food safety issues
- Collect views and feedback on risk communication programmes
- Participants : food associations, food manufacturers, importers, wholesalers and retailers



# Food Safety Seminar (Biennial)

- Objectives:
  - To update food trade with the latest regulatory requirements in Hong Kong
  - To introduce new food safety initiatives and programmes on food safety
- Food Safety Seminar for Trade 2017
  - Compliance issues
  - Promoting food safety
  - Food regulations recently implemented / proposed
  - Preparing safer and healthier food



# Please share Comments

- Communication with trade
  - Meetings, forum, seminars
- Information and communication technology
  - Use of computer system
- Information
  - Guidelines, manual, FAQs
- Regulatory regime
  - Introduce new regulation, revise existing regulation
  - Assess regulatory impact
  - Trade consultation
- SMEs support
  - Facilitate SMEs to comply with regulatory requirement

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# Thank you

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