

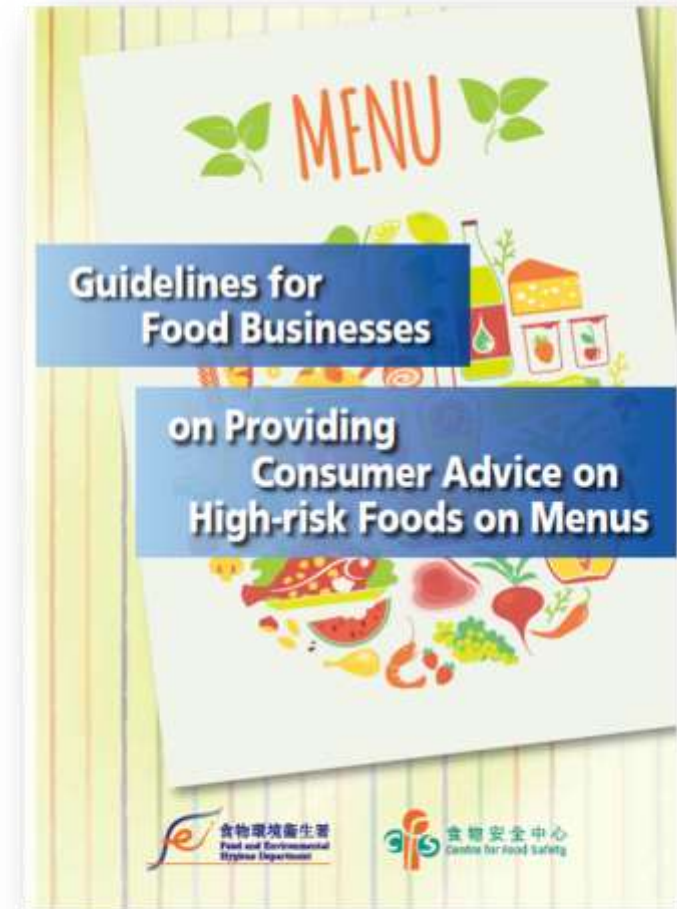


GUIDELINES FOR FOOD BUSINESSES ON PROVIDING CONSUMER ADVICE ON HIGH-RISK FOOD ON MENUS

TRADE CONSULTATION FORUM
29 NOV 2019

Trade Guidelines

- Applicable to food premises, restaurants and food retailers
- Aim to facilitate food businesses in informing consumers of the increased risk of consuming raw/undercooked foods and ingredients in ready-to-eat foods served to customers



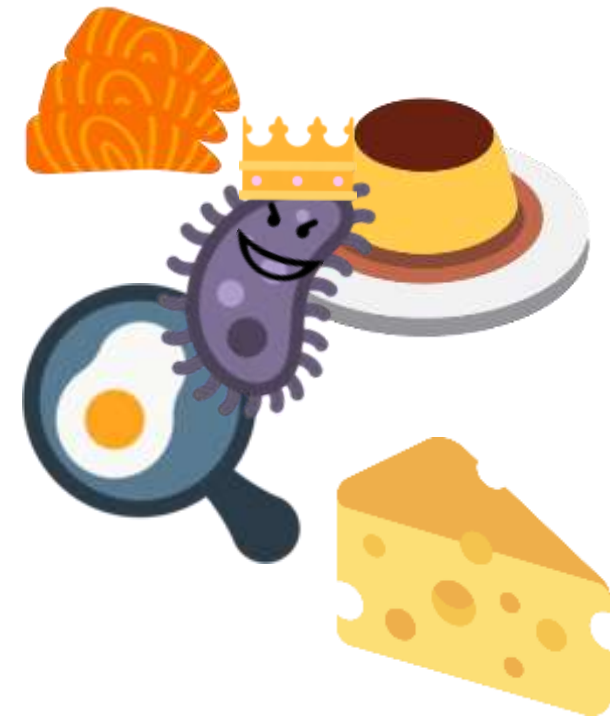
Antimicrobial Resistance and Food Safety

- “Superbugs” - microorganisms (e.g. bacteria) that have developed antimicrobial resistance (AMR)
- Can stop a wide range of antimicrobial agents (e.g. antibiotics) from working against them
- Foods can be contaminated by “superbugs” at any stages from farm to table



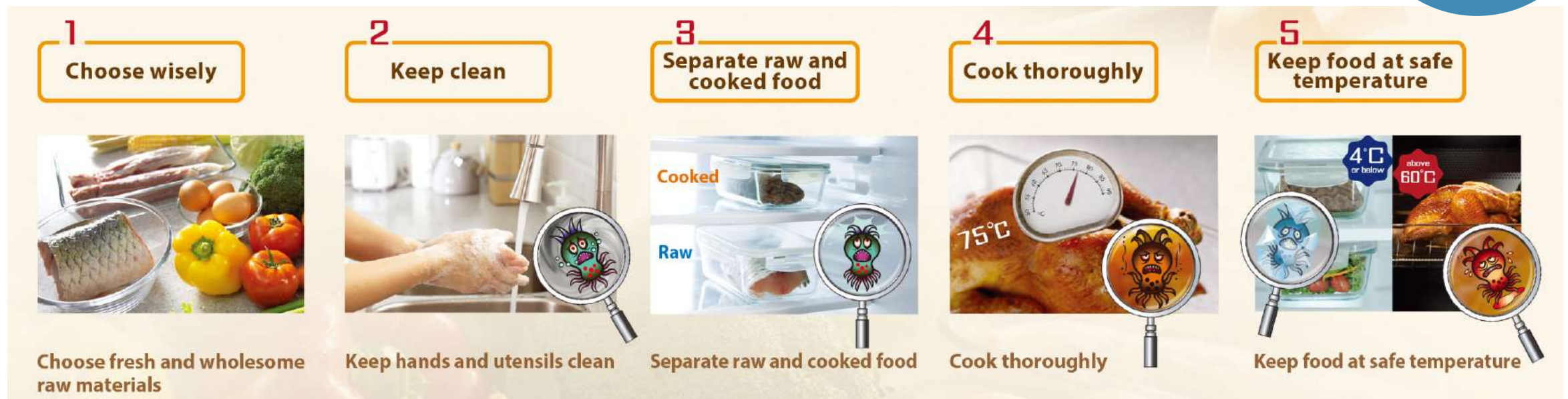
Raw/Undercooked Foods are High Risk Foods

- Raw/undercooked foods receive no or inadequate heat treatments. They are more likely to carry microorganisms including “superbugs” that can be transferred to humans through food intakes
- Whether or not “superbugs” can cause illnesses, they may transfer their antibiotic resistance genes to other bacteria inside the human body, and this in turn may affect the effectiveness of future use of antibiotics when needed



Combat AMR by “Five Keys to Food Safety”

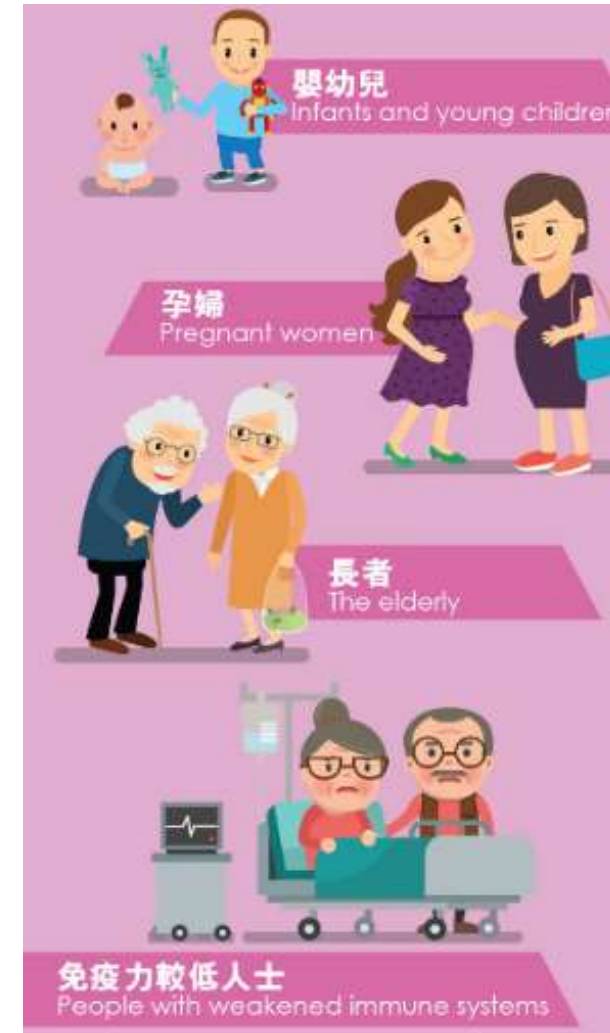
- Mainly formulated by the World Health Organization
- Five Keys to Food Safety are :



These keys are based on scientific evidence and are effective in preventing foodborne pathogens, including AMR pathogens

Susceptible Populations Should Avoid Eating Raw and Undercooked Foods

- Pregnant women
- Infants and young children
- The elderly
- People with weakened immunity
 - Diabetes
 - Liver or kidney disease
 - HIV infection
 - With organ transplants
 - Undergoing chemotherapy or radiotherapy



Food Advice for Consumers

- Provide consumer advice or a reminder on raw/undercooked foods on the menu
- The advice should be legible and displayed at a prominent position of the menu
- Apart from menus, the advice can also appear on menu boards, brochures, signage, food labels and placards if suitable

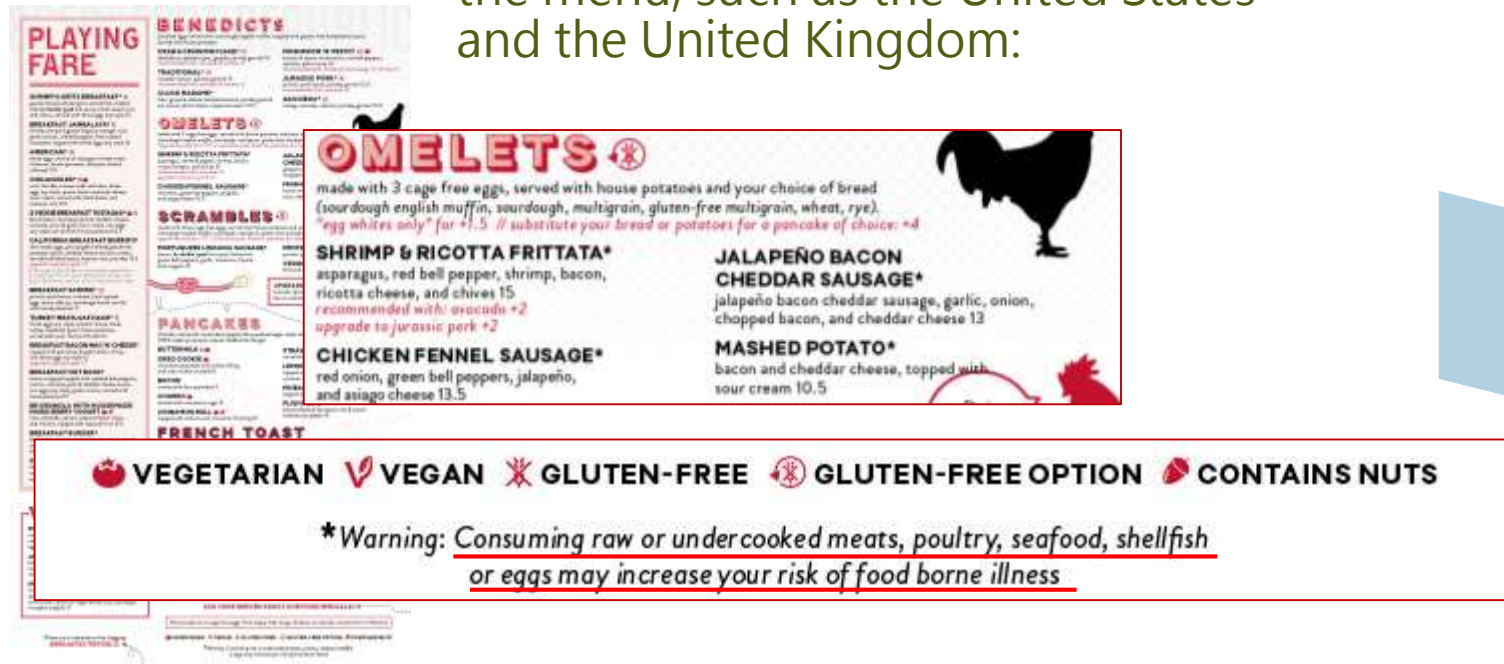


An example of consumer advice:

Consuming raw or undercooked foods may increase the risk of foodborne illness, especially for pregnant women, infants, young children, the elderly and people with weakened immunity.

Food Advice for Consumers

- Some overseas countries give advice regarding some or all high risk foods on the menu, such as the United States and the United Kingdom:



Comments of Consumer Liaison Group

- A focus group meeting was held with the consumer liaison group in September 2019
- The purpose of the meeting is to obtain members' comments on AMR and food safety including views on putting high-risk food advice on the menu
- The results of the discussion will help the government to formulate relevant policies on reducing risk of AMR in the future



Comments of Consumer Liaison Group

Summary of comments:

- Consumers said that they were not always aware of the presence of raw/undercooked food on the menu
- Menu highlighting high-risk foods would help them to make informed choices
- The text and image of the menu label should be clear and simple



Relevant Food items:



Fish served raw/Undercooked
(e.g. sushi, sashimi, smoked salmon)

All other raw/undercooked seafood
(e.g. oysters, scallops, shrimps, cuttlefish)

Eggs served raw or undercooked
(unhardened whites and yolks, such as sunny-sideup eggs, scrambled eggs, partly boiled eggs or omelettes)

Salad dressings and mayonnaise made with raw eggs



Desserts made with raw eggs
(e.g. puddings, mousses, tiramisu)



Soft cheeses (e.g. Feta, Brie, Camembert) **and blue cheeses** (e.g. Danish blue, Gorgonzola, Roquefort) **made from raw milk**

Ready-to-eat raw vegetables
(e.g. prepackaged salad vegetables, seed sprouts)

Raw/undercooked meat
(e.g. steak tartare, beef carpaccio, congees served with raw/ undercooked minced beef, pork liver)



For Foods that Are Safe to Consumed Raw/Undercooked

- Prepared by special methods for safe consumption such as:
 - Sunny-side-up eggs made with pasteurised eggs
 - Soft cheeses made with pasteurised milk
- Hot-smoked salmon
- Consumer advice may not be required
- Food businesses are suggested to assure food safety by obtaining documentary proofs

Examples of advice on Menu (1)

Example 1: Describe the raw/undercooked foods and provide the advice.

MENU

Desserts

Tiramisu (contains raw eggs)*
Mango pudding (contains raw eggs)*
Chocolate brownie

(1) Label

(2) Advice displayed at the bottom of the menu

** Note: Consuming raw or undercooked foods may increase the risk of foodborne illness, especially for pregnant women, infants, young children, the elderly and people with weakened immunity.*

Examples of advice on Menu (2)

Example 2: Mark the raw/undercooked foods with an asterisk (*) and provide the advice.

MENU

Seafood

Salmon sashimi*

(1) Label

Oysters on half shell*

Fried shrimp

(2) Advice displayed at the bottom of the menu

** Note: This food is either raw or undercooked. Consuming raw or undercooked foods may increase the risk of foodborne illness, especially for pregnant women, infants, young children, the elderly and people with weakened immunity.*

Examples of advice on Menu (3)

Example 3: If the food is cooked to the degree ordered by the consumer, provide the advice as appropriate.

MENU

Steaks (Cooked to ordered degree of doneness)*

(1) Label

Sirloin

Tenderloin

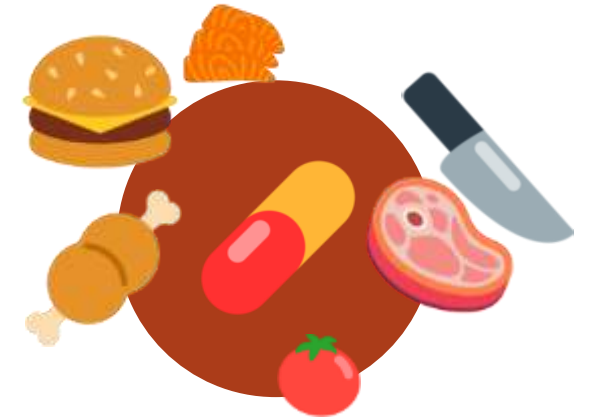
Burger

(2) Advice displayed at the bottom of the menu

** Note: Consuming raw or undercooked foods may increase the risk of foodborne illness, especially for pregnant women, infants, young children, the elderly and people with weakened immunity.*

Summary

- AMR is a food safety issue
- Food can be a vehicle for transmission of AMR bacteria, and **can be contaminated at any stages from farm to table**
- The food trade is a stakeholder in combating AMR, and there is much room for improvement in food safety
- **The food trade can**
 - Strictly implement the "Five Keys to Food Safety" formulated by the WHO to effectively prevent foodborne diseases, including AMR bacteria
 - Give food advice or tips on these foods on the menu to remind consumers (especially susceptible populations) of the potential food safety risks of raw/undercooked foods





THANK YOU!



Please
take one!