



食物安全日2026

FOOD SAFETY DAY 2026

2026年6月25日 業界諮詢論壇

TRADE CONSULTATION FORUM, 25 JUNE 2026

食物安全日 FOOD SAFETY DAY (FSD)

- 在以下層面推廣食物安全：
 - 政府
 - 公眾
 - 業界
- 加強大眾對當前本地相關食物安全議題的認識
- PROMOTE FOOD SAFETY WITHIN:
 - THE GOVERNMENT
 - THE PUBLIC
 - THE TRADE
- RAISE AWARENESS ON CURRENT FOOD SAFETY ISSUES OF LOCAL RELEVANCE.

歷史 HISTORY

- 首屆食物安全中心（中心）年度宣傳活動於2004年舉行，每年都有不同的主題
 - 自2019年起，每年在6月7日舉行，以響應聯合國/世衛組織/糧農組織的世界食物安全日
 - 自2020年起，宣傳方式從嘉年華轉以線上形式舉行
- ANNUAL PUBLICITY ACTIVITY FIRST CONDUCTED IN 2004 WITH DIFFERENT THEMES EVERY YEAR
 - CONDUCTED ON 7 JUNE SINCE 2019 TO ECHO THE UN/WHO/FAO WORLD FOOD SAFETY DAY
 - SWITCHED FROM CARNIVAL TO ONLINE PUBLICITY SINCE 2020

食物安全日2026主題

THEME OF FOOD SAFETY DAY 2026

- 手部衛生，是保障食物安全的重要部分
 - 食物處理人員雙手不潔，隨時會把有害微生物（包括抗藥性「超級細菌」）由身體或生的食材，傳播至食具、廚房工作檯面，甚至即食食物上
 - 此外，使用骯髒毛巾抹手、或錯誤使用一次性手套，亦曾經是爆發大規模食物中毒的成因
- HAND HYGIENE IS NOT JUST GOOD PRACTICE — IT IS ESSENTIAL TO FOOD SAFETY
 - UNCLEAN HANDS OF FOOD HANDLERS CAN TRANSFER HARMFUL MICROORGANISMS, INCLUDING ANTIMICROBIAL-RESISTANT “SUPERBUGS”, FROM THEIR BODIES OR RAW INGREDIENTS TO UTENSILS, SURFACES, AND READY-TO-EAT FOOD
 - FURTHERMORE, THE USE OF UNCLEAN TOWELS FOR DRYING HANDS AND THE IMPROPER USE OF DISPOSABLE GLOVES HAVE BEEN CONTRIBUTED TO MAJOR FOOD POISONING OUTBREAKS

推廣何時及如何洗手

PROMOTION OF WHEN & HOW TO WASH HANDS

- 正確洗手，是預防食源性疾病最有效的方法之一，同時亦是阻截抗藥性細菌沿食物鏈擴散的重要一步
- PROPER HANDWASHING IS ONE OF THE MOST EFFECTIVE DEFENSES AGAINST FOODBORNE ILLNESS — AND A VITAL STEP IN COMBATING ANTIMICROBIAL RESISTANCE ACROSS THE FOOD CHAIN



使用手套前和後洗手



WASH HANDS BEFORE AND AFTER USING GLOVES

處理髒物、咳嗽後洗手



WASH HANDS AFTER HANDLING DIRTY THINGS OR COUGHING



進食前洗手



手望幸福

LOVE

at the First Wash

洗手靠視液, 食安幸福易尋覓
WASH HANDS LIKE A GERM KILLER, STAY CLEAN LIKE NO OTHER



WASH HANDS PROPERLY

謹記洗手7部曲

新聞稿

分享:   

食物安全日2026強調手部衛生對保障食物安全及公眾健康至關重要

食物環境衛生署食物安全中心(中心)今日(六月七日)啓動食物安全日2026的全年宣傳活動,以「洗手」為核心主題,透過一系列主題短片、社交媒體貼文和海報等,強調保持手部衛生在預防食源性疾病方面至關重要,同時響應聯合國糧食及農業組織與世界衛生組織的「世界食物安全日」。

保持良好的手部衛生是預防食源性疾病及保障食物安全最有效的方法之一。如食物處理人員的手部不清潔,可能會將食源性疾病致病原及抗菌素耐藥性細菌等有害微生物,從帶菌者或生的食物,傳播至器具、物件表面和即食食物。

中心發言人呼籲:「食物處理人員應以梘液和清水徹底洗手,因為酒精搓手液對清除油脂、污垢和某些食源性微生物的效果較差。洗手時,搓手過程應持續最少20秒。為防止可預防的傳染病傳播,在處理食物前後、佩戴手套前及脫去手套後,均應洗手。」

發言人亦提醒食物處理人員雙手一旦染污,應立即洗手,例如觸摸臉部、咳嗽、打噴嚏、如廁、吸煙和處理現金、垃圾、手機、化學品或生的食材,以及完成清潔工作後,均應該洗手。

中心同時提醒市民,佩戴手套並不能代替正確洗手。食物業從業員和市民應保持良好個人衛生習慣,在製備食物時採取適當的衛生措施,以降低食源性疾病的風險,並遏制抗菌素耐藥性的情況。

有關食物安全日2026的詳情,請瀏覽中心網頁
(www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/Food_Safety_Day_2026.html)。

完
2026年6月7日(星期日)

Press Release

Share:   

Food Safety Day 2026 highlights importance of hand hygiene for safeguarding food safety and public health

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department kicked off its Food Safety Day 2026 promotional campaign today (June 7). With "handwashing" as the core theme, a series of thematic short videos, social media posts, and posters, will be launched to highlight the importance of maintaining hand hygiene in preventing foodborne diseases, and to echo World Food Safety Day of the Food and Agriculture Organization of the United Nations and the World Health Organization.

Maintaining proper hand hygiene remains one of the most effective measures for preventing foodborne diseases and safeguarding food safety. Unclean hands of food handlers may transfer harmful microorganisms, including foodborne pathogens and antimicrobial-resistant bacteria, from bacterial carriers or raw food to utensils, surfaces and ready-to-eat food.

A spokesman for the CFS said, "Food handlers should wash their hands thoroughly with liquid soap and water, as alcohol hand sanitisers work less effectively at removing grease, dirt and certain foodborne microorganisms. When washing hands, the rubbing process should last for at least 20 seconds. To prevent the spread of preventable infectious diseases, handwashing should be carried out before and after handling food, before putting on gloves and after removing them."

The spokesman also reminded food handlers to wash their hands whenever possibly contaminated, such as after touching the face, coughing, sneezing, using the toilet, smoking, and handling money, waste, mobile phones, chemicals or raw food ingredients, as well as after completing cleaning tasks.

Members of the public are also reminded that wearing gloves cannot replace proper handwashing. Food handlers and the public should maintain good personal hygiene practices and adopt appropriate hygiene measures when preparing food, thereby reducing the risk of foodborne diseases and curbing the emergence of antimicrobial resistance.

For more information about Food Safety Day 2026, please visit the CFS website at www.cfs.gov.hk/english/whatsnew/whatsnew_act/Food_Safety_Day_2026.html.

Ends/Sunday, June 7, 2026

專題網頁

DEDICATED THEMATIC WEBPAGE

- 提供中心有關洗手和手部衛生資料的一站式網頁
- [HTTPS://WWW.CFS.GOV.HK/TC_CHI/WHATSNEW/WHATSNEW_ACT/FOOD_SAFETY_DAY_2026.HTML](https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/food_safety_day_2026.html)
- ONE-STOP WEBPAGE ON CFS MATERIALS RELATED TO HANDWASHING AND HAND HYGIENE
- [HTTPS://WWW.CFS.GOV.HK/ENGLISH/WHATSNEW/WHATSNEW_ACT/FOOD_SAFETY_DAY_2026.HTML](https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/food_safety_day_2026.html)





洗手，不止是好習慣，更是保障食物安全的關鍵。食物處理人員雙手不潔，隨時會把有害微生物（包括抗藥級細菌）由身體或生的食材，傳播至食具、廚房工作檯面，甚至即食食物上。除了未經清洗的雙手，使用巾抹手、或錯誤使用一次性手套，亦曾被證實是餐飲場所爆發大規模食物中毒的成因。

正確洗手，是預防食源性疾病最有效的方法之一，同時亦是阻截抗藥性細菌沿食物鏈擴散的重要一步。

洗手 — 最簡單而有效的減少食物中毒方法

食物處理人員應使用視液及清水徹底洗手，搓手20秒，以減少引致食物中毒病菌的傳播。以下情況務必洗手

- 處理食物前後，或戴上及除下手套前後；
- 雙手受污染時 — 例如觸摸臉部、咳嗽、打噴嚏、如廁、吸煙、處理現金、垃圾、手機、化學品或生的食物；
- 完成清潔工作後。

配合6月7日聯合國「世界食物安全日」，食物安全中心藉此機會，強調洗手在保障食物安全與公眾衛生上的色。雙手清潔，不只是遵守法規，更是反映關懷、自信，以及對衛生的承諾。大家一同「手」望幸福，用視液20秒，令食物更安全，社會更健康！

相關連結

指引

- 給食物處理人員的手部衛生指引（內附如何洗手小海報）

投影片

● Whenever hands become contaminated — for instance, after touching your face, coughing, sneezing, using the toilet, smoking, handling money, waste, mobile phones, chemicals or raw ingredients;

- After completing cleaning tasks.

Supporting the United Nations' World Food Safety Day on 7 June, the Centre for Food Safety is using this occasion to spotlight the critical role of hand hygiene in safeguarding both food safety and public health. Clean hands are not just about compliance with requirements — they reflect care, confidence and hygiene. Let's Wash Hands Like a Germ Killer, Stay Clean Like No Other — for safer food and healthier communities!

Relevant Links

Guideline

- [Hand Washing Guideline for Food Handlers](#) (Includes a mini-poster on proper hand washing)

Presentation Slides

- [Hand Washing and Food Safety](#) (In Chinese only)

Short Videos

- Thematic video – Love at the First Wash - Wash Hands Like a Germ Killer, Stay Clean Like No Other (In Cantonese with English captions)
 - First Episode **NEW!**
 - Second Episode **NEW!**
- Video – [Everything Everywhere Wash Your Hands](#) (In Cantonese with English captions)
- [How to Wash Hands Properly \(with multi-lingual closed captions\) - 7 Steps to Hand Washing](#)

Posters

- [Love at the First Wash - Wash Hands Like a Germ Killer, Stay Clean Like No Other](#) **NEW!**
- [When to wash your hands? - Clean hands well to eat well](#)
- [Wash hands with soap and water for 20 seconds before handling food](#)
- [Dry hands with paper towel after washing hands](#)
- [Use disposable gloves correctly and change them at appropriate time](#)

專題網頁 (3)

DEDICATED THEMATIC WEBPAGE (3)

- 為食物安全日2026 製作的五集專屬主題短片系列
 - 如何正確洗手短片 - 洗手7步曲 (內置多種語言的隱藏字幕)
 - 手部衛生指引 (附有如何洗手小海報)
 - 投影片
 - 海報
 - 工作坊資訊連結等
- DEDICATED THEMATIC SHORT VIDEO SERIES IN FIVE EPISODES FOR FSD 2026
 - “7 STEPS TO HAND WASHING” VIDEO WITH MULTI-LINGUAL CLOSED CAPTIONS
 - GUIDELINE WITH MINI POSTER
 - PRESENTATION SLIDES
 - POSTERS
 - LINKS TO WORKSHOPS ETC.

食物安全中心 Centre for Food Safety
6月5日下午12:00 ·

【食安戀蹤】食安仔脫單大作戰
 食安仔守護全城食物安全，係食安界大名鼎鼎嘅學霸兼男神，但原來愛情呢一科，佢仲係一名初哥！
 今次，食安仔跳出舒適圈，決定勇敢追愛，同五位女神級嘉賓浪漫約會，而作為細節控嘅佢，竟然有女神令佢大叫red flag？

 心動之約，暗藏暗湧！
 食物安全日2026特約
 《手望幸福》6月7日 密切期待！

 #食物安全中心 #食物安全日 #FoodSafetyDay #WorldFoodSafetyDay #洗手七部曲 #手望幸福 顯示較少



交印

食物安全中心 Centre for Food Safety
6月7日下午12:00 ·

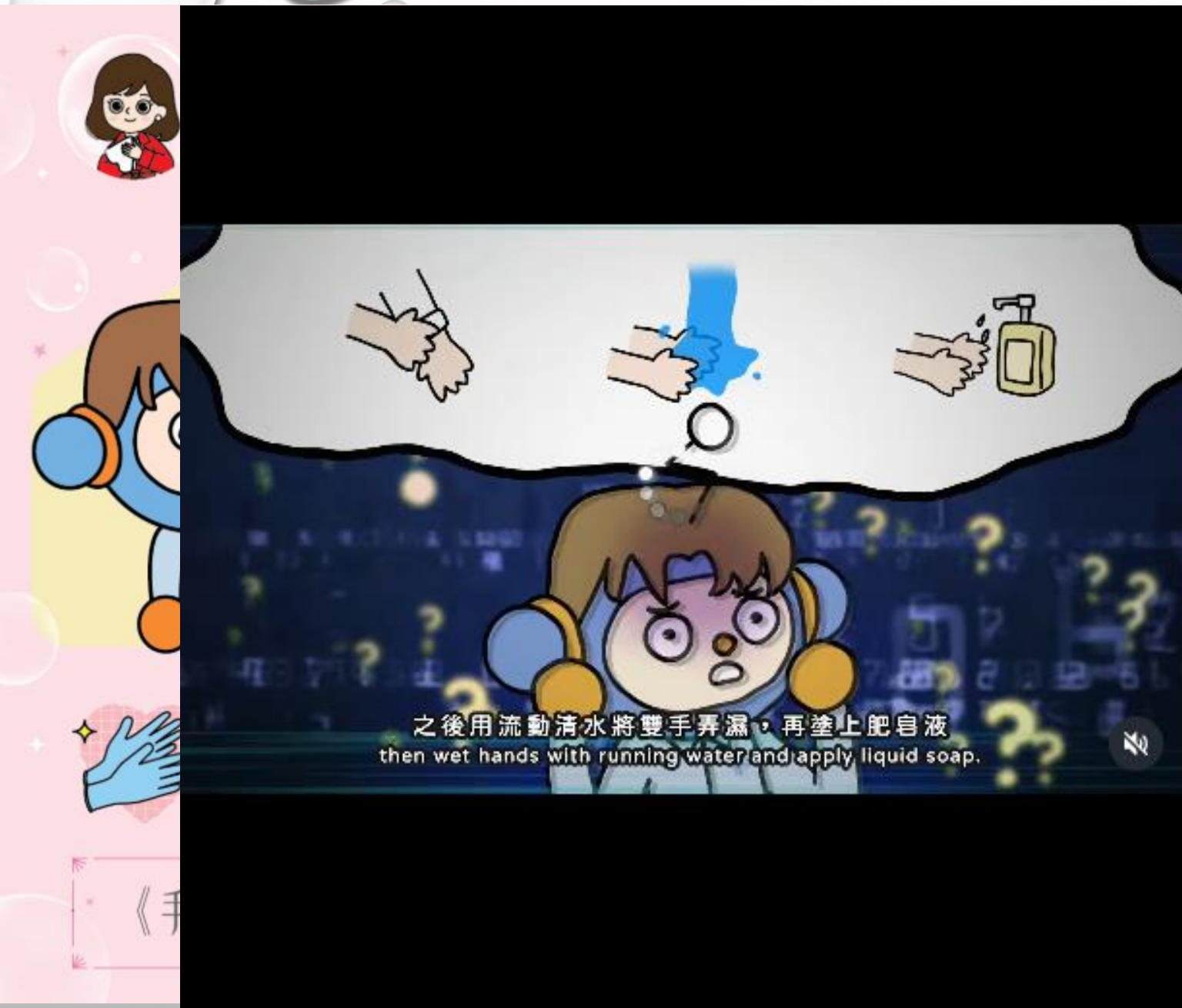
《手望幸福》獨家首播 | 洗出殺手梘 幸福有得揀 | 食物安全日2026
 每一個心動嘅信號，都由一個細節決定……❤️
 可能係，強勢嘅攝人氣場👊
 可能係，豪爽直率嘅態度👊
 可能係，精緻迷人嘅裝扮👊
 可能係，簡約節儉嘅性格👊
 可能係，吸引小動物嘅磁場👊
 或者係，一對美麗、潔淨嘅雙手👊
 到底食安仔會同邊位女神成功「牽手」，獲得幸福？
 洗定手，擺定爆谷👊準備開場👊

 ▶️《手望幸福》正式上架，按此收看：<https://youtu.be/46156vkiE5g>
 📅定期更新，女神駕到，密切留意❤️

 同場加映：
 《洗手7步曲》 <https://youtu.be/Tsz0Mzw-Ho0>
 食物安全日2025專題網頁：https://www.cfs.gov.hk/...../Food_Safety_Day_2026.html
 「給食物處理人員的手部衛生指引」：https://www.cfs.gov.hk/...../how_to_wash_your_hands_c.pdf
 #食物安全中心 #食物安全日 #FoodSafetyDay #WorldFoodSafetyDay #洗手七部曲 #手望幸福 顯示較少



SHARE/V



cfs.hk

Original audio



cfs.hk 《手望幸福》獨家首播 | 洗出殺手梘 幸福有得揀 | 食物安全日2026

每一個心動嘅信號，都由一個細節決定……❤️

- 可能係，強勢嘅攝人氣場 🧑
- 可能係，豪爽直率嘅態度 👍
- 可能係，精緻迷人嘅裝扮 💄
- 可能係，簡約節儉嘅性格 🌿
- 可能係，吸引小動物嘅磁場 🐱

或者係，一對美麗、潔淨嘅雙手 🧼

倒底食安仔會同邊位女神成功「牽手」，獲得幸福？
洗定手，擺定爆谷 🍿 準備開場 ▶️



18 likes


June 7



Add a comment...

Post

YouTube HK Search Q + Create 9+ 0



那麼你有洗手嗎？
...Did you actually wash your hands?

《手望幸福》獨家首播 | 洗出殺手梟 幸福有得揀 | 食物安全日2026

Centre for Food Safety 食物安全中心
2.91K subscribers

153 views 2 weeks ago #食物安全中心 #食物安全日 #FoodSafetyDay
《手望幸福》獨家首播 | 洗出殺手梟 幸福有得揀 | 食物安全日2026

每一個心動嘅信號，都由一個細節決定.....❤️ ...more

All From the series From C >

Classic Meets Jazz. Vibraphone...
Alexey Chizhik
164K views • 12 year...

TUBE

YOUTUBE.COM/PLAYLIST?LIU1VCTFQMPOAA8XS-

中心社交媒體 CFS SOCIAL MEDIA

- FACEBOOK: WWW.FACEBOOK.COM/CFS.HK
- INSTAGRAM: WWW.INSTAGRAM.COM/CFS.HK
- YOUTUBE: [HTTPS://WWW.YOUTUBE.COM/@CENTREFORFOODSAFETY](https://WWW.YOUTUBE.COM/@CENTREFORFOODSAFETY)
- WHATSAPP CHANNEL: WWW.CFS.GOV.HK/TC_CHI/WHATSAPP_CHANNEL/

訂閱、按讚和分享！
SUBSCRIBE, LIKE & SHARE!



多謝各位！
THANK YOU!