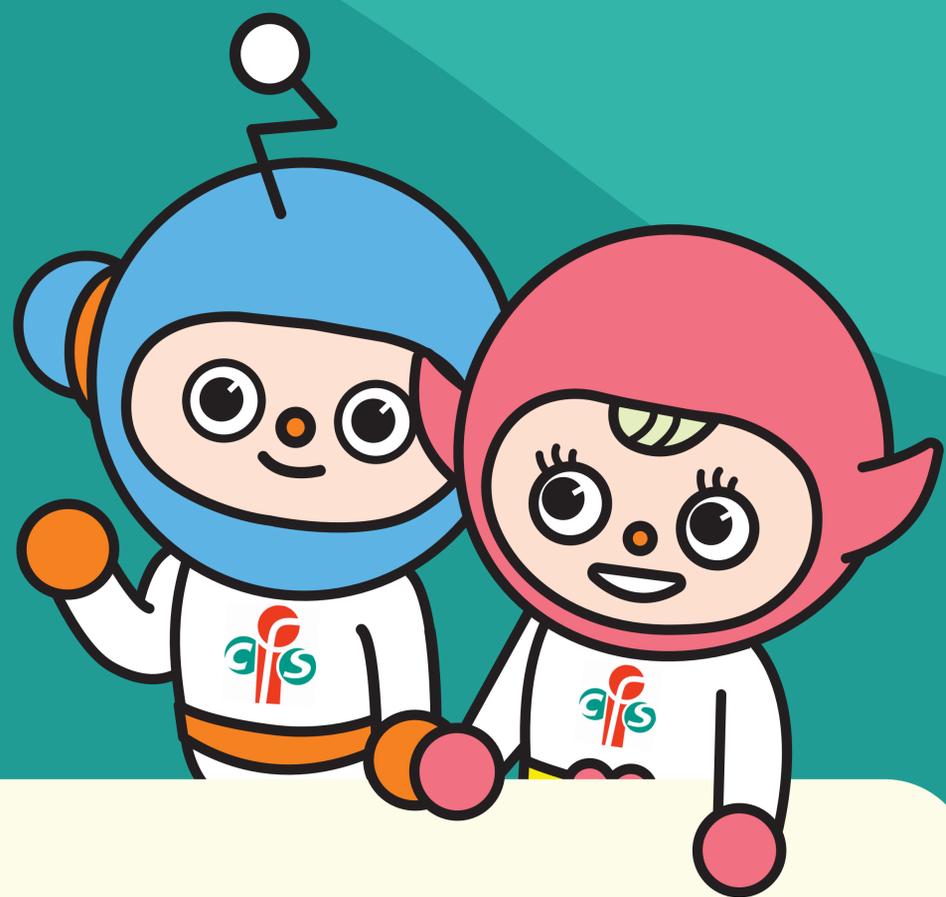


食物安全中心簡介

Introduction to the Centre for Food Safety



食物環境衛生署轄下的食物安全中心（中心），於2006年成立，負責制定和推行有效的食物安全監管措施，透過制訂食物安全標準、抽取食物樣本、跟進食物事故和進行宣傳教育等工作，致力成為各方信賴的食物監管領導機構，保障市民健康。

The Centre for Food Safety of the Food and Environmental Hygiene Department, established in 2006, develops and implements effective food safety control measures, engages in work ranging from setting of food safety standards, food sampling, follow-up actions on food incidents to publicity and education, with a commitment to be a leading food authority that commands the confidence of all stakeholders in protecting the health of Hong Kong people.



食物安全中心
Centre for Food Safety

醫生

Medical Officer

獸醫師

Veterinary Officer

化驗師

Chemist

科學主任

Scientific Officer

護士

Nurse

漁業主任

Fisheries Officer

農業主任

Agricultural Officer

衛生督察

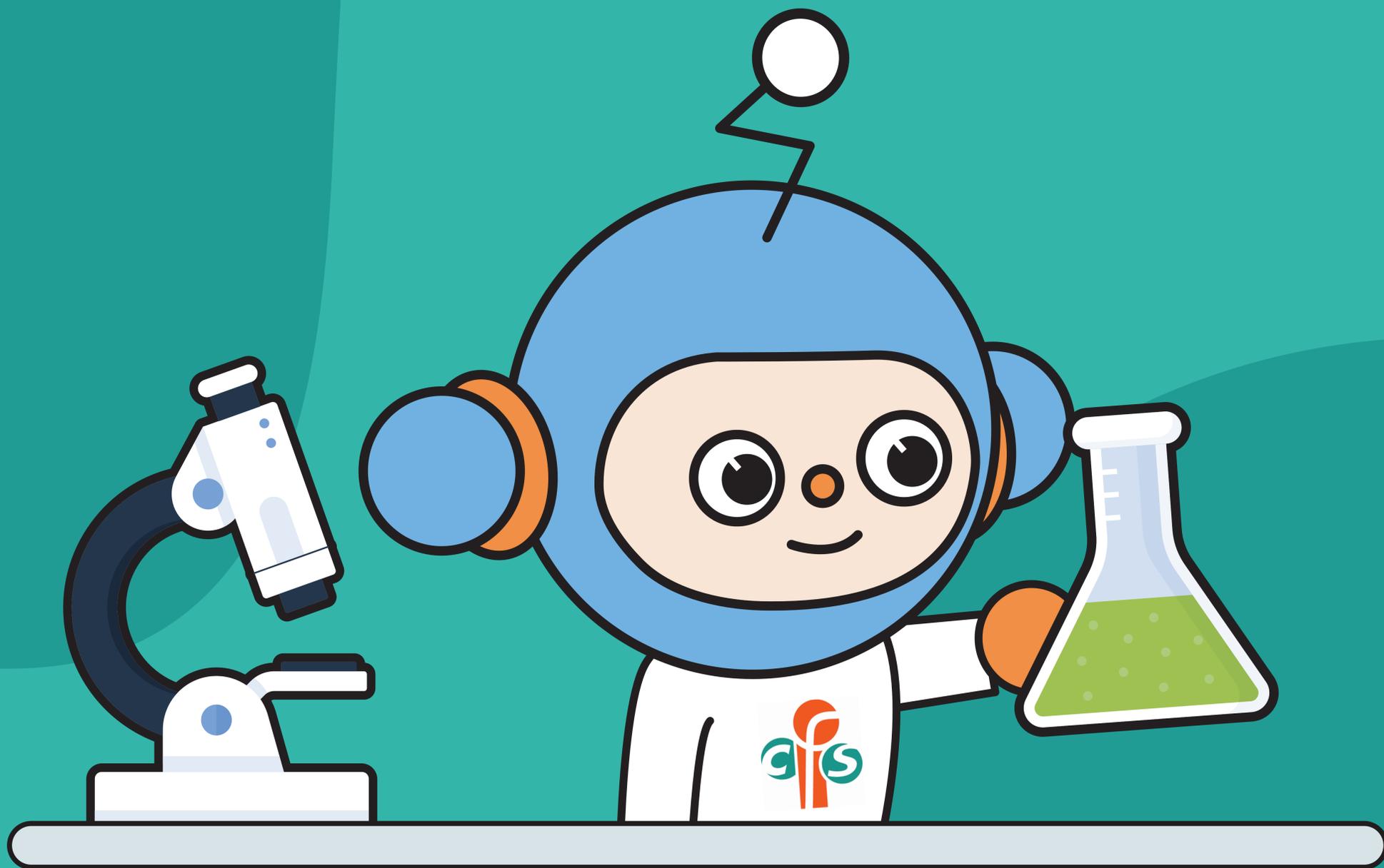
Health Inspector

中心擁有一個跨專科專業的團隊，涵蓋醫生、獸醫師、科學主任、化驗師、護士、農業主任、漁業主任和衛生督察。

中心採用國際食物安全機關所倡導的食物安全風險分析機制，當中包括風險評估、風險管理和風險傳達三方面的工作。

The Centre has a multidisciplinary team of professionals comprising medical officer, veterinary officer, scientific officer, chemist, nurse, agricultural officer, fisheries officer and health inspector

The CFS adopts a food safety risk analysis framework promulgated by international food safety authorities, which encompasses risk assessment, risk management and risk communication.



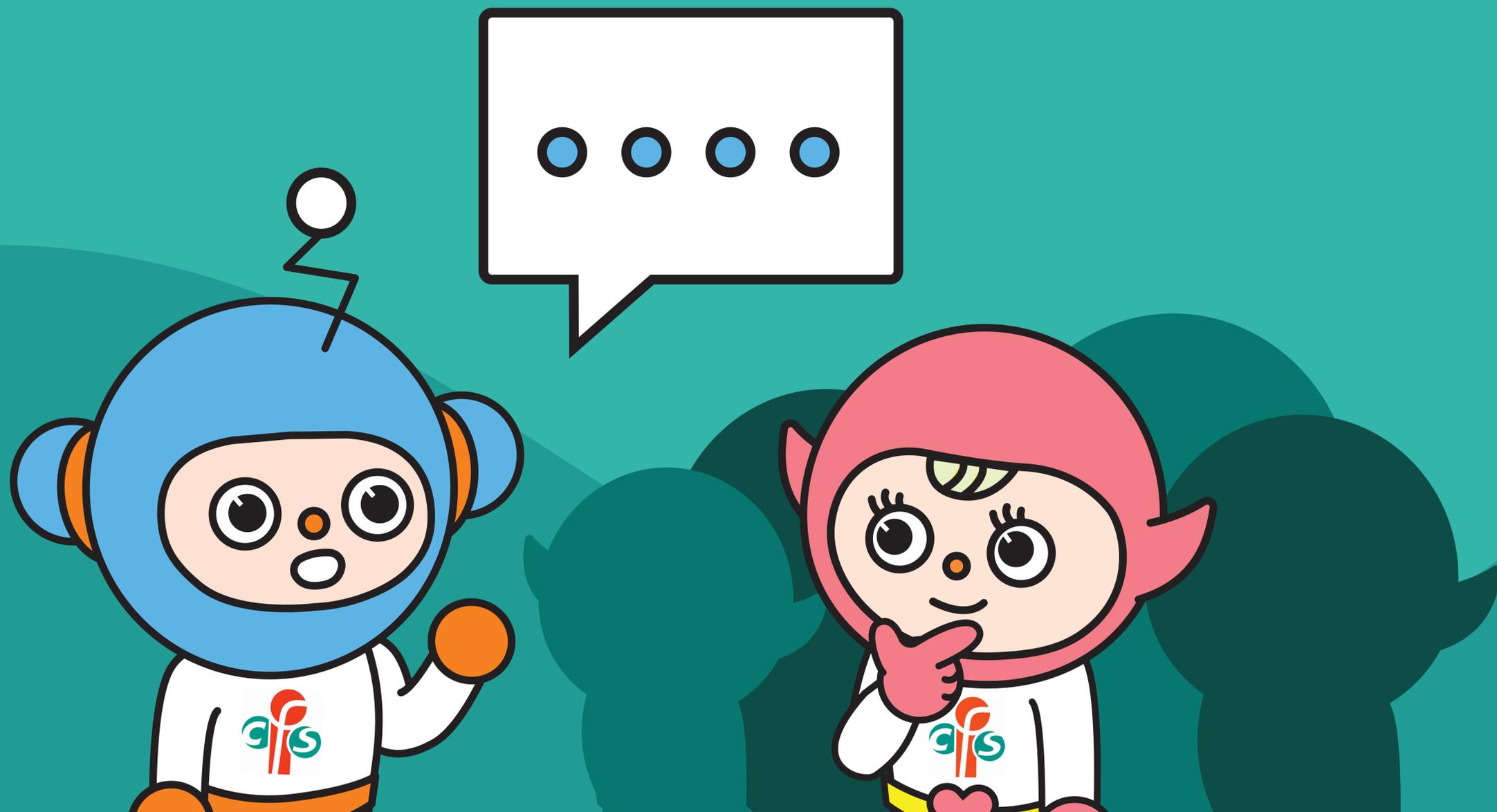
風險評估以科學證據為基礎，分析食物危害，例如化學危害和微生物危害，用以評估市民的食物安全風險，並為制定本港食物安全的公共政策提供相關理據，保障市民健康。

Risk assessment is conducted on the basis of scientific evidence to analyse food related hazards, such as chemical hazards and microbiological hazards, so as to assess food safety risks for the public and to form the grounds for formulation of public policies on food safety in Hong Kong to protect public health.



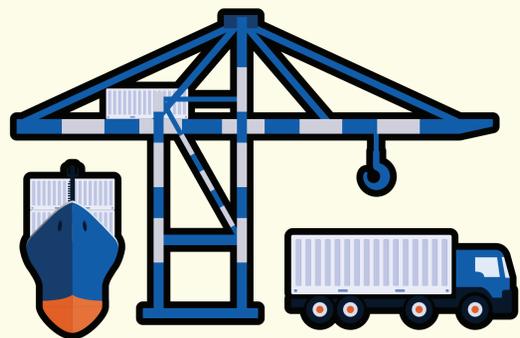
食物安全中心會進行各種不同的研究，包括食物消費量調查及總膳食研究。食物消費量調查有助了解市民進食食物的種類和分量，而總膳食研究則檢測食物中的化學物水平，從而評估市民從膳食攝入化學物的分量，以及這些物質對健康帶來的風險。

The Centre conducts various studies, including Food Consumption Survey and Total Diet Study. The Food Consumption Survey gives an understanding of the types and amounts of food consumed by the population, while the Total Diet Study tests the concentration of chemicals in food to assess the dietary exposures to these chemicals for various population groups and their associated health risks.



風險評估也是更新食物安全標準及制定相關法例的基礎。在此過程中，中心亦會參考不同的因素，包括本地及海外風險評估結果、國際間例如食品法典委員會及其他國家的做法，以及食物安全專家委員會的意見。

Risk assessment also forms the foundation for updating food safety standards and enacting relevant legislation. In this process, the Centre refers to various factors, including local and overseas risk assessment results, international practices such as those of the Codex Alimentarius Commission and other countries, as well as views from the Expert Committee on Food Safety.



進口
Import



批發
Wholesale



零售
Retail



在風險管理方面，食物安全中心按風險為本的原則推行食物監測計劃，從進口、批發以及零售層面抽取食物樣本化驗，以全面評估本港市場潛在風險，並跟進不合格樣本，保障食物安全。同時，中心實施嚴謹的食物進口管制措施，包括按照食物安全原則與出口國家建立進口協議，加強源頭控制；中心亦會在入口管制站檢查相關文件，例如衛生證明書，並按風險抽驗食物樣本。

On risk management, the Centre implements a Food Surveillance Programme on a risk-based principle. Food samples are taken at import, wholesale and retail levels for testing in order to comprehensively analyse the potential risks in the local market, with follow-up actions taken on unsatisfactory samples to safeguard food safety. At the same time, the Centre enforces stringent food import control measures, including establishment of import agreements with exporting countries according to food safety principles, are exercised for effective control at source. Examination of relevant documents, such as health certificates, and sampling of food for testing on a risk-based approach are also carried out at import control points.



中心會就事故進行調查，例如調查在食肆爆發經食物傳播疾病的事務，以及處理食物安全事故，並因應對本地影響的評估採取相應的行動，包括回收、停售、銷毀、加強監測等。爲了加強食物源頭監控工作，食物安全中心經常和出口國或其他地區的食物安全規管機構保持緊密溝通。

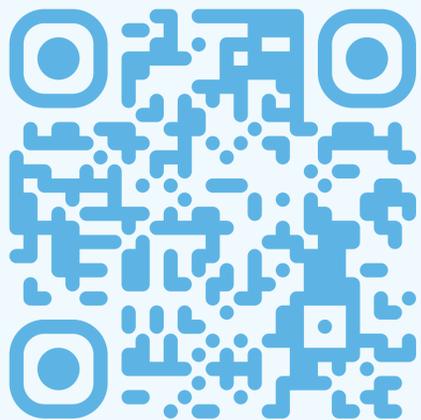
The Centre also conducts investigations of food safety incidents, such as foodborne illness outbreaks at food premises, and manages food safety incidents. Depending on the assessment of the local impact, appropriate actions will be taken, including food recall, suspension of sale, disposal, and enhanced surveillance etc. To enhance control at source, the Centre closely liaises with food authorities of exporting countries and areas.

在風險傳達方面，食物安全中心適時透過不同的渠道，向市民和業界發放食物安全資訊。中心亦積極透過網上社交平台，以互動、多元化的模式，更有效率地傳遞食物安全信息。

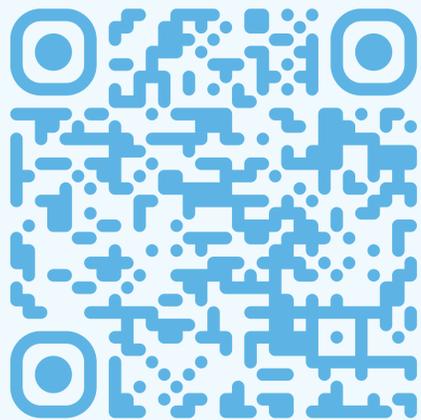
As for risk communication, the Centre disseminates timely information on food safety to the public and the trade through various channels. The Centre also actively leverages social media platforms, adopting interactive and diversified approaches to deliver messages more effectively.



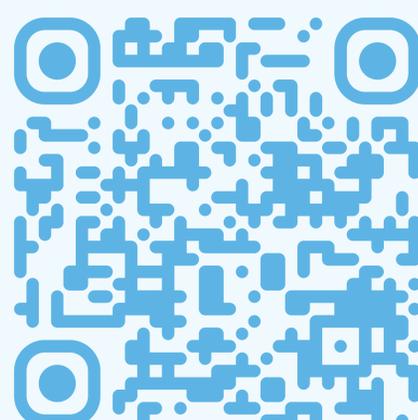
食物安全中心



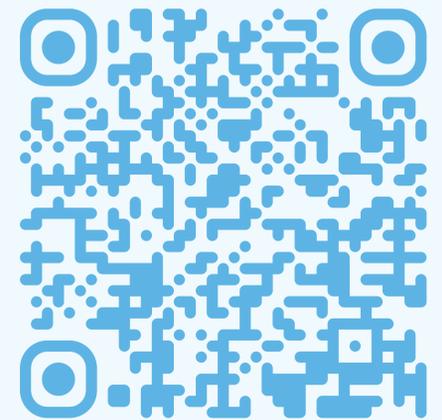
Facebook



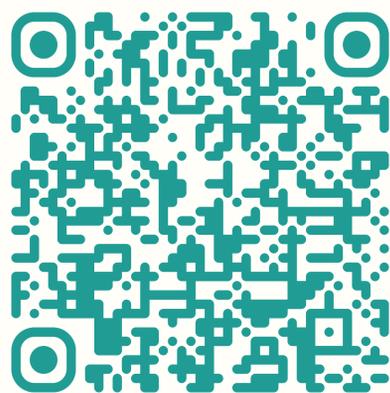
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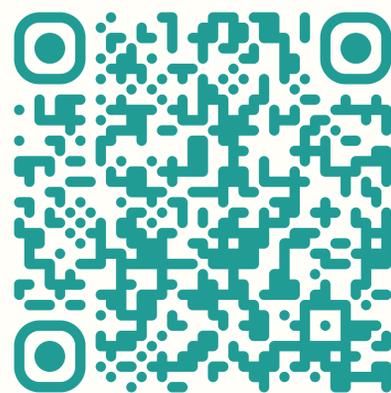
Youtube



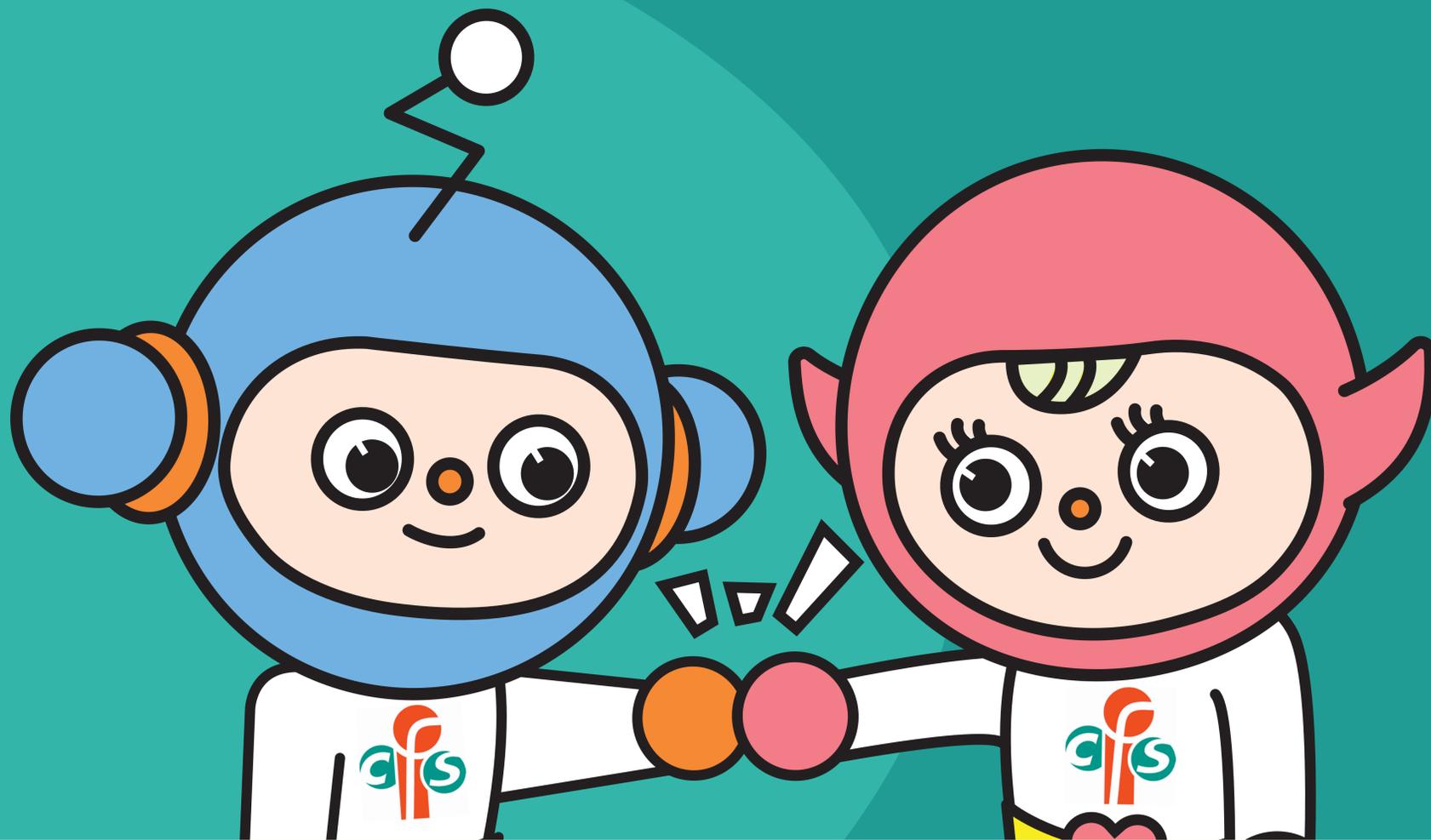
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家家食安心



業界資訊天地

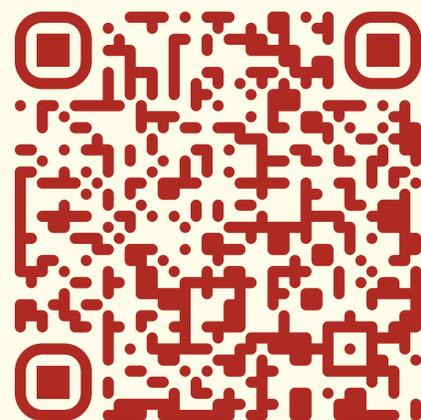


食物安全中心透過三方合作，促進政府和食物業界以及市民的溝通，除定期舉行業界諮詢論壇，中心亦成立了消費者聯繫小組，為不同的持份者提供平台，就食物安全事宜交換意見。

Through tripartite collaboration, the Centre for Food Safety fosters communication among the government, the food industry and the public. In addition to conducting the Trade Consultation Forum regularly, the Centre has also established a Consumer Liaison Group to provide platforms for different stakeholders to exchange views on food safety issues.



業界諮詢論壇



消費者聯繫小組



另外，食物安全中心與多個國際食物安全組織保持緊密聯繫，並與其他國家分享專業知識與經驗。通過政府、食物業界和消費者三方面的協作，食物安全中心將會竭盡所能、發揮所長，確保香港的食物安全。

Moreover, the Centre maintains close ties with international food safety organisations and shares professional expertise with other countries. Through tripartite collaboration among the Government, the food trade and consumers, the Centre will devote every effort to ensure the safety of food in Hong Kong.