

本期內容 IN THIS ISSUE

- ❖ 食物守護者：食物監測計劃的重要角色
- ❖ 豬頸肉－可供安全食用嗎？
- ❖ 未經巴士德消毒的乳製品的風險
- ❖ 沙律與食物安全
- ❖ 風險傳達工作一覽
- ❖ Guardians of the Plate: The Vital Role of Food Surveillance Programme
- ❖ Pork Jowl - Safe to Eat?
- ❖ Risk of Unpasteurised Dairy Products
- ❖ Salads and Food Safety
- ❖ Summary of Risk Communication Work

編輯委員會 EDITORIAL BOARD

總編輯
張勇仁醫生
顧問醫生(社會醫學)(風險評估及傳達)

行政編輯
周楚耀醫生
首席醫生(風險評估及傳達)

委員
吳志翔醫生 首席醫生(風險管理)
曾然宙獸醫 高級獸醫師(獸醫公共衛生)
張偉文先生 高級總監(食物安全中心)
林明偉先生 高級總監(食物安全中心)
譚秀琼醫生 主管(風險評估組)
陳以信博士 高級化驗師(食物研究化驗所)

Editor-in-chief
Dr. Terence CHEUNG
Consultant (Community Medicine)
(Risk Assessment and Communication)

Executive Editor
Dr. Tony CHOW
Principal Medical Officer
(Risk Assessment and Communication)

Members
Dr. Henry NG
Principal Medical Officer (Risk Management)
Dr. Benedict TSANG
Senior Veterinary Officer (Veterinary Public Health)
Mr. W. M. CHEUNG
Senior Superintendent (Centre for Food Safety)
Mr. M. W. LAM
Senior Superintendent (Centre for Food Safety)
Dr. Carole TAM
Head (Risk Assessment Section)
Dr. Gabriel CHAN
Senior Chemist (Food Research Laboratory)

食物守護者：食物監測計劃的重要角色

Guardians of the Plate: The Vital Role of Food Surveillance Programme

食物安全中心風險管理組
孟震宇高級醫生及
科學主任翁智仁先生報告

Reported by Dr Jerry MANG, Senior Medical Officer and
Mr Kenneth YUNG, Scientific Officer,
Risk Management Section, Centre for Food Safety

維護食物安全是每個人的責任。消費者和食物業應將食物安全五要點應用在日常生活中，以預防食源性疾病。食品法典委員會為食物監管系統提供了詳盡的原則和指引。食品法典委員會指出，一個有效的食物監管系統對確保食物適合消費者安全食用和食品貿易能公平進行是不可或缺的。此外，食物監測是加強食物安全和公眾健康的大規模食物監管系統的重要組成部分。此系統涵蓋高風險食物的進口協議、法規及標準等上游措施，以及食物監測等下游行動，各環節互相協作。

食品法典委員會提倡採取在食物鏈各個環節進行食物檢測的方式，作為有效食物監管系統的重要原則，確保從農場到餐桌的不同階段進行監察，以期在食品供給消費者前積極找出和減低風險。食物監測措施因應各地獨有的挑戰、規管環境、對國際標準的遵從程度及發展水平而在實踐上差異很大。

It is everyone's duty to maintain food safety. Both consumers and food businesses should include the Five Keys to Food Safety in their daily routines to prevent foodborne diseases. The Codex Alimentarius Commission (Codex) provides detailed principles and guidelines for food control systems. Codex recognises that an effective food control system is essential for ensuring the safety and suitability of food for consumers and ensuring fair practices. Additionally, food surveillance is a crucial component of an extensive food control system that enhances food safety and public health. This system includes upstream measures such as import protocols for high-risk foods, regulations and standards, and downstream activities like food surveillance, all working in collaboration.

As advocated by Codex, one key principle of an effective food control system is the adoption of a whole food chain approach to food surveillance, ensuring that monitoring occurs at various stages—from farm to table—to proactively detect and mitigate risks before products reach consumers. Additionally, these systems should be built on a foundation of scientific evidence and operate according to risk-based principles. Practices in food surveillance vary widely across different regions, reflecting each area's unique challenges, regulatory environments, adherence to international standards and levels of development.

香港的食物監測

食物監測涉及對食物供應鏈持續進行監察和評估，以找出和應對與食物安全相關的風險。此主動

抽取食物樣本的層面 Checkpoints for food sampling



測試項目 Testing parameters



圖1：食物安全中心食物的監測來自不同層面的食物，涵蓋各類食物安全範疇

Figure 1: The Food Surveillance Programme of the CFS monitors the safety of different types of food from multiple sources

的方法有助於在潛在危害造成傷害之前識別它們，確保可迅速實行糾正措施。監測數據對風險評估和管理非常重要，可為決策提供指引，有助制定規管重點的優先順序。

在本港，食物監測計劃每年約對65 000個食物樣本進行安全測試，相等於每1 000人抽取9個樣本，抽樣率與其他司法管轄區相比屬較高。要保障市民健康，必須進行嚴密監察，在食物監測計劃發現任何不良後果時立即採取風險管理行動。

食物安全中心食物監測計劃的主要特點

食安中心全年不間斷從進口、批發及零售／飲食供應等各個層面抽取食物樣本。在邊境設立的食物管制辦事處能確保由通過不同渠道進口的食物中適時抽取樣本。此外，食安中心有系統地從批發市場、零售點、食物製造廠及餐廳抽取樣本。隨着網上購物的興起，現時部分零售樣本是購自網上平台，以反映消費者網上購物行為的變更。

食物安全中心的食物監測計劃系統監察的食物種類和潛在風險廣泛，顧及季節性的差異，包含日常食品、專項食品及時令食品監測計劃。日常食品監測涵蓋主要食物類別如蔬菜、水果、家禽、水產、乳製品及蛋類，確保有關食物符合食物安全標準。專項食品監測針對特定風險，例如在鮮肉中非法添加二氧化硫或在嬰兒奶粉中發現阪崎氏克洛諾菌。時令食品監測配合文化節慶或時令飲食習慣，如於端午節期間檢驗粽子或在中秋節檢測月餅，確保這些食物在食用高峰期的食物安全。

按風險為本原則抽取樣本及選擇測試

選擇食物樣本和測試項目時，採取的是按風險為本的原則，高風險食物、以往不合格樣本、本地或海外的食物事故報告、情報及備受公眾關注的事項較為優先。食安中心定期會進行內部檢討，以應對新的法例與標準。測試範圍包括化學、微生物及輻射危害，涵蓋食物添加劑及污染物，以至病原體及輻射項目，以及抗菌素耐藥性細菌（圖1）。

食物監測計劃在實行前會交予經食物安全專家委員會覆核。此外，一個工作小組負責專注應對通過網上平台購買食物所帶來的獨特挑戰，調整監測方法以適應現時的購物趨勢。這些監測行動的結果及工作小組的進展定期會向立法會食物安全及環境衛生事務委員會彙報，有助增加透明度並持續改善食物安全措施。

食物監測計劃如何保障食物安全

食物監測計劃是食物安全架構重要的一環，按風險為本原則進行監察，從而確保食物安全及符合標準。食物監測計劃不但有系統地收集不同類別的食物樣本進行病原體、化學物殘餘及毒素等污染物的分析，還加強監管對法例規定的遵從和檢控不符合規定的人士。執法對配合新的規例尤為重要。此外，食物監測計劃支援風險管理和風險傳達策略，通過清晰的匯報和發布以確保市民迅速獲悉重要食物安全資訊。當樣本沒有達到安全標準時，便會通過新聞公報、社交媒體及其他平台傳達有關訊息。其他風險管理措施包括追查來源、產品回收、通報原產地及暫停進口等也會實施。此外，食安中心會定期向市民發布食物安全報告。

總括而言，食安中心通過嚴謹的監測、確保食物遵循法例規定並迅速採取行動應對不合格測試結果的任何問題，維護食物安全。此既積極又全面的方式對預防食源性疾病、保障市民健康至關重要。

Food Surveillance in Hong Kong

Food surveillance involves the continuous monitoring and assessment of the food supply chain to detect and address risks associated with food safety. This proactive approach helps in identifying potential hazards before they cause harm, ensuring that corrective actions can be implemented swiftly. Surveillance data are crucial for risk assessment and management, guiding policy decisions and prioritising regulatory focus.

In Hong Kong, the Food Surveillance Programme (FSP) conducts safety tests on about 65,000 food samples each year, which translates to about 9 samples per 1,000 people, a sampling rate that is relatively higher compared to other jurisdictions. To protect public health, it is essential to maintain vigilant oversight and take immediate risk management steps in response to any unfavorable outcomes from the FSP.

Main Features of the Centre for Food Safety (CFS) Food Surveillance Programme

Throughout the year, the CFS collects food samples at various levels including import, wholesale, and retail/catering. Dedicated food control offices at boundaries ensure timely collection of samples from foods imported via different routes. Additionally, samples are systematically gathered from wholesale markets, retail outlets, food factories and restaurants. With the rise in online shopping, a portion of retail samples are now also procured through online platforms, reflecting the changing consumer behaviour towards internet purchasing.

The CFS's FSP is structured to monitor a broad spectrum of foods and potential risks, incorporating seasonal variations. It includes routine, targeted, and seasonal surveillance projects. Routine surveillance covers key food groups like vegetables, fruits, meat, poultry, aquatic products, dairy products and eggs, ensuring compliance with food safety standards. Targeted surveillance addresses specific risks such as the illegal addition of sulphur dioxide in fresh meat or the presence of *Cronobacter sakazakii* in infant milk powder. Seasonal surveillance align with cultural festivals or seasonal consumption patterns, examining foods like rice dumplings during the Tuen Ng Festival or mooncake during Mid-Autumn Festival, ensuring food safety during peak consumption periods.

Risk-based Sampling and Test Selection

A risk-based approach is adopted for the selection of food samples and testing parameters, prioritising high-risk foods, previous unsatisfactory samples, reports of local or overseas food incidents, intelligence and public concerns. An internal review is conducted regularly to reflect new legislation and standards. The testing scope includes chemical, microbiological and radiological hazards, ranging from food additives and contaminants to pathogens and radiological parameters, as well as antimicrobial resistance bacteria (Figure 1).

Besides, the FSP is also reviewed by the Expert Committee on Food Safety before implementation. Additionally, a working group focuses on the unique challenges of foods purchased via online platforms, adapting surveillance methods to this modern buying trend. The outcomes of these surveillance activities and the progress of the working group are reported regularly to the Panel on Food Safety and Environmental Hygiene of the Legislative Council, facilitating transparency and continuous improvements in food safety practices.

How FSP Safeguards Food Safety

The FSP is an important component of the food safety framework, engaging in risk-based monitoring to ensure food safety and compliance with standards. It not only systematically collects and analyses a wide array of food samples for contaminants like pathogens, chemical residues and toxins, but also enforces regulatory compliance and prosecutes non-compliant entities. This enforcement is crucial for keeping pace with new regulations. Furthermore, the FSP supports risk management and communication strategies, ensuring the public is kept informed through clear reporting and rapid distribution of essential food safety information. This is achieved via press releases, social media and other platforms when samples do not meet safety standards. Other risk management measures, including source tracing, product recalls, informing the place of origin and temporarily halting imports, are also implemented. Food Safety Reports are released regularly to keep the public informed.

In summary, the CFS upholds food safety through rigorous surveillance, ensuring compliance, and acts promptly to address any issues related to unsatisfactory results. This proactive and comprehensive approach is vital for preventing foodborne diseases and protecting public health.

豬頸肉－可供安全食用嗎？

Pork Jowl - Safe to Eat?

食物安全中心屠房（獸醫）組
霍穎彤獸醫師報告

Reported by Dr. Eunice FOK, Veterinary Officer,
Slaughterhouse (Veterinary) Section, Centre for Food Safety

豬頸肉指“豬頭與軀幹連接部位的肉”。2024年3月，有新聞報導稱，中國內地阜陽發生食品製作過程中使用了品質欠佳的豬頸肉，據稱有關豬頸肉含有“大量淋巴結、脂肪瘤和甲狀腺”。報導指食用以這種豬青肉製作的肉製品可能對健康造成不良影響。食物安全中心（食安中心）在[2024年3月19日發出的食物事故報表](#)中報告此事。食安中心進行的初步調查沒有發現受影響食品在港出售或進口本港。

豬肉是受歡迎的肉類，在本地也是用以配製多種菜式的常見食材。政府在不同層面實施管制措施，確保供應本港市場豬肉的食物安全。

對供港生產豬肉活豬的管制措施

大部分活豬均是從中國內地輸入的，其餘活豬則來自本地農場。為保障食物安全，進口豬隻必須採購自註冊農場並附有效動物健康證書。另一方面，本港豬場受到漁農自然護理署監管。所有豬隻均須在本港兩間持牌屠房，即上水屠房及荃灣屠房屠宰，並在屠房通過嚴格的宰前及宰後檢驗。

在宰前檢驗中，懷疑患病或受傷的豬隻會被篩選作隔離屠宰。肉類檢驗由合資格的衛生督察負責進行。若衛生督察認為牲口感染疾病或其狀況導致屠體、內臟或受感染部分不適宜供人食用，便會沒收整個屠體、內臟或受感染部分，並安排將之銷毀。

此外，根據《公眾衛生（動物及禽鳥）（化學物殘餘）規例》（第139N章），進入屠房的每批豬隻均會被抽取尿液樣本進行農業化學物及獸醫藥物殘餘測試。當中若發現有樣本含有違禁化學物殘餘，在屠房內的相關批次的豬隻便會禁止進入食物鏈及被銷毀。

上述措施能確保從屠房放行到市場出售的所有肉類均適宜供人食用。

香港對進口豬肉的規管

《公眾衛生及市政條例》（第132章）第54條訂明有關食物安全的基本規定，即不得出售不宜供人食用的食物。所有在香港出售的食物必須適宜供人食用。在本港，進口豬肉受《進口野味、肉類、家禽及蛋類規例》（第132AK章）規管。該規例第4(1)(a)條規定進口的肉類、家禽或蛋類必須附有食物環境衛生署署長認可的發證實體所簽發的衛生證明書。

香港對豬肉和豬肉產品的食物安全監察

食安中心同時從入口、批發和零售／餐飲等多個層面抽取食物樣本，當中包括豬肉和豬肉產品，以進行日常食品、專項食品及時令食品調查，並會在需要時採取跟進行動。（詳情請參閱本期文章1。）

給市民的建議

- 應向可靠來源購買豬肉（如持牌食物業處所及持牌新鮮糧食店）。

Pork jowl refers to “the part of meat connecting the head and trunk of a pig”. In March 2024, there were news reports about the use of poor quality pork jowl, which was said to contain “a number of lymph nodes, lipomas and thyroid glands”, for food manufacturing processes in Fuyang, Mainland China. It was reported that consuming processed meat products made from such pork jowl might result in adverse health effects. The Centre for Food Safety (CFS) reported this incident in [a Food Incident Post on 19 March 2024](#). The CFS’s investigation did not identify local sale or import of the affected products.

Pork is a popular meat and a common food ingredient for preparing various dishes locally. Control measures by the Government are in place at different levels to ensure the food safety of pork supplied to the market in Hong Kong.

Control Measures for Live Pigs Supplied for Pork Production in Hong Kong

The majority of live pigs are imported from Mainland China and the remaining ones come from local farms. To safeguard food safety, imported pigs must be sourced from registered farms and accompanied by valid Animal Health Certificates. On the other hand, local pig farms are monitored by the Agriculture, Fisheries and Conservation Department. All pigs must be slaughtered in the two licensed slaughterhouses in Hong Kong, namely Sheung Shui Slaughterhouse and Tsuen Wan Slaughterhouse, where they must undergo stringent ante-mortem and post-mortem inspection.

Suspected diseased or injured pigs are screened out for isolation slaughter during ante-mortem inspection. Meat inspection is performed by qualified health inspectors. If the health inspector considers that the animal is suffering from any disease or condition rendering the carcass, offal or the affected parts unfit for human consumption, he/she shall condemn the animal carcass, offal or the affected parts and order for their destruction.

In addition, urine samples are also collected from every batch of pigs admitted into the slaughterhouses for testing of residues of agricultural chemicals and veterinary drugs in accordance with the Public Health (Animals and Birds) (Chemical Residues) Regulation, Cap. 139N. If samples are found to contain prohibited chemical residues, the concerned batches of pigs in the slaughterhouses would be withheld from entering the food chain and destroyed.

The above measures ensure that only meat fit for human consumption is released from the slaughterhouses for sale in the market.

Regulation of Imported Pork in Hong Kong

The basic requirement, as stipulated in Section 54 of the Public Health and Municipal Services Ordinance (PHMSO), is that no food intended for sale should be unfit for human consumption. Imported pork in Hong Kong is regulated by Imported Game, Meat, Poultry and Eggs Regulations (IGMPER), Cap. 132AK. Specifically, Regulation 4(1)(a) of Cap. 132AK requires meat, poultry or eggs to be imported

with a health certificate issued by an issuing entity recognised by the Director of Food and Environmental Hygiene.

Food Safety Surveillance for Pork and its Product in Hong Kong

The CFS also collects food samples, including pork and its products, at various levels including import, wholesale, and retail/catering for routine, targeted, and seasonal projects, and carries out follow-up actions as required. (For details, please refer to current Issue Article 1.)

Advice to the Public

- Should purchase pork from reliable sources such as licensed food premises and licensed fresh provision shops.

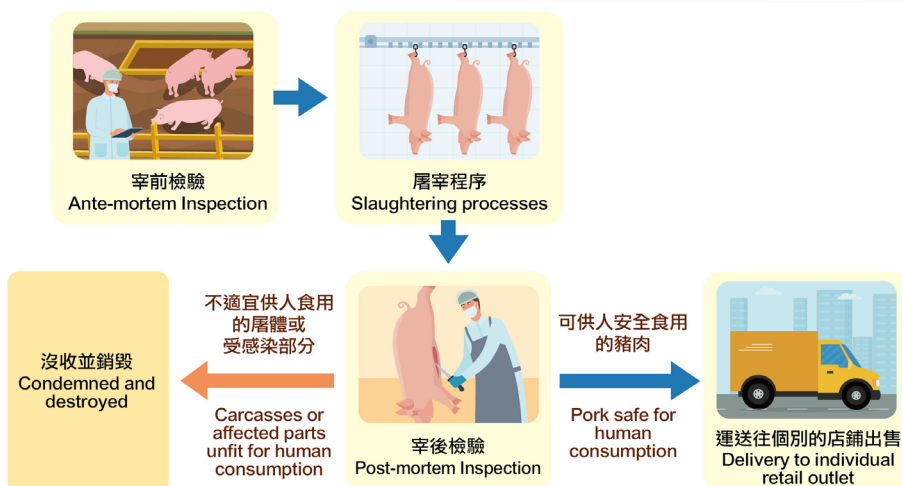


圖2：本港屠房在宰前及宰後對豬隻進行的檢驗
Figure 2: Ante-mortem and Post-mortem Inspections of Pigs in Hong Kong Slaughterhouses

- 處理生豬肉時應保持良好個人、食物及環境衛生。
- 配製豬肉菜式時，要確定豬肉徹底煮熟。豬肉的中心溫度應達至75°C或以上，維持至少30秒。使用食物溫度計時，溫度計應插進肉的最厚部分進行量度。

給業界的建議

- 活豬貿易商應從已獲批准的供應商購買豬隻。
- 豬肉商應從已獲批准的供應商採購豬肉。
- 食物業經營者應保持良好個人、食物及環境衛生，並按照上述給市民的建議確保豬肉徹底煮熟。

- Observe good personal, food and environmental hygiene when handling raw pork.
- When preparing pork dishes, check that they are thoroughly cooked. The core temperature of the pork should reach at least 75°C for at least 30 seconds. When using a food thermometer, it should be inserted into the centre of the thickest part of the meat.

Advice to the Trade

- Live pig traders should purchase pigs from approved sources.
- Pork traders should source pork from approved suppliers.
- Traders engaging in food business should observe good personal, food and environmental hygiene and ensure that pork is thoroughly cooked as per the advice to the public above.

未經巴士德消毒的乳製品的風險 Risk of Unpasteurised Dairy Products

未經巴士德消毒的奶類及奶類產品本質上屬高風險，因為它們可能含有食源性病原體。過去海外曾發生與生乳中的大腸桿菌、沙門氏菌、李斯特菌、彎曲菌等感染有關的爆發事故。最近於2024年4月初，美國出現首宗在乳牛當中爆發高致病性禽流感(HPAI) A(H5N1)病毒(“H5N1禽流感”)事故，及後再出現一宗疑似通過接觸乳牛感染病毒的單人病例，引起了人們對食物安全的擔憂。

關於食物安全，部分海外有關當局呼籲公眾不要進食未經巴士德消毒或沒有徹底煮熟的奶類及其奶類產品(如生乳、生乳芝士)，包括來自懷疑或證實受高致病性禽流感感染的動物的奶及其奶類產品。經巴士德消毒或滅菌程序均確認能滅活或殺滅奶類及奶類產品中包括高致病性禽流感在內的細菌及病毒。

在香港，所有出售的液態奶類均須經過熱處理，而未經巴士德消毒的奶類則可用於製作部分特製芝士。[高危人士](#)應避免進食未經巴士德消毒的奶類及其產品。

Unpasteurised milk and their products are inherently [high-risk](#) as they can harbour food-borne pathogens. There have been overseas reports of *E. coli*, *Salmonella*, *Listeria*, *Campylobacter*, etc. outbreaks associated with raw milk. Recently, the first reported outbreak of a highly pathogenic avian influenza (HPAI) A(H5N1) virus (“H5N1 bird flu”) in dairy cows in the United States and the subsequent suspected single human case via exposure to dairy cows in early April 2024 have raised food safety concerns.

In terms of food safety, some overseas authorities recommend the public not to consume unpasteurised or undercooked milk or its milk products (e.g. raw milk, raw milk cheese) including those from suspected or confirmed HPAI infected animals. Pasteurisation or sterilisation are proven to inactivate or eliminate bacteria and viruses, including HPAI, in milk and milk products.

Locally, all liquid milk for sale have to be heat-treated, while unpasteurised milk can be used to make some specialty cheeses. [Susceptible populations](#) should avoid consuming unpasteurised milk and its products.

沙律與食物安全 Salads and Food Safety

沙律是混合了經最低加工的即食蔬菜的食品，可添加醬料調配，配料可包括肉類、蛋類、海產和水果。沙律一般是凍食的，因為部分配料是生或未經煮熟的，因此被視為高風險食物。此外，用具及個人衛生狀況欠佳的食物處理人員均可能污染沙律。把沙律貯存在不適當的溫度也會助長細菌滋生。

為減低沙律的食物安全風險，食安中心更新了[沙律-給食物業的食物安全指引](#)，並已向業界及市民提供實用的建議。有關指引將分發至食物業處所及食物展覽。業界及市民應從認可及可靠的來源選購食材。經巴士德消毒的蛋類及奶類產品建議用於製作沙律醬。食物處理人員應保持良好個人及環境衛生。已製成的沙律應立即食用或存放於[安全溫度](#)。[高危人士](#)應避免進食包括沙律在內的高風險食物。

Salads are mixtures containing minimally processed ready-to-eat vegetables with or without dressings. Food ingredients like meat, eggs, seafood and fruits may be added. They are usually served cold, and are considered high-risk food since some food ingredients are served in an undercooked or raw state. Besides, salad can be contaminated by utensils or food handlers with poor personal hygiene. Storing salads at improper holding temperature can also promote bacterial growth.

To reduce the food safety risks of salads, the CFS has updated the [Salad - Food Safety Guidelines for Food Businesses](#) and provided some useful advice to the trade and the public. The Guidelines will be disseminated to food premises and food exhibitions. Food ingredients should be purchased from approved and reliable sources. Pasteurised eggs and milk products are recommended for making salad dressings. Food handlers should maintain good personal and environmental hygiene. Prepared salads should be served immediately or kept at [safe temperature](#). [Susceptible populations](#) should avoid consuming high-risk foods including salads.



風險傳達工作一覽 (二零二四年四月)

Summary of Risk Communication Work (April 2024)

事故/ 食物安全個案 Incidents/ Food Safety Cases: 480	公眾查詢 Public Enquiries: 142	業界查詢 Trade Enquiries: 289	食物投訴 Food Complaints: 521	給業界的快速警報 Rapid Alerts to Trade: 2
給消費者的食物警報 Food Alerts to Consumers: 1	懷疑食物中毒個案通報 Suspected Food Poisoning Alerts: 1	教育研討會/ 演講/ 講座/ 輔導 Educational Seminars/ Lectures/ Talks/ Counselling: 67	上載到食物安全中心網頁的新訊息 New Messages Put on the CFS Website: 49	