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## 二零二五年有關食肆及食物業的食物中毒個案回顧 ◀

### Review of Food Poisoning Outbreaks Related to Food Premises and Food Business in 2025

食物安全中心風險管理組  
柯穎妍醫生和蔡育嬌高級醫生報告

本文旨在回顧二零二五年轉介予食物環境衛生署(食環署)食物安全中心(食安中心)與本地食肆及食物業有關的食物中毒個案。

根據第599章《預防及控制疾病條例》，食物中毒是香港法定須呈報的疾病。醫生必須向衛生署呈報所有懷疑食物中毒個案。過去十年，與食肆有關的食物中毒個案呈報宗數在每年113宗至229宗之間波動。二零二五年，食安中心接獲113宗由衛生署轉介的食物中毒個案，涉及649人。今年的個案數字為過去十年來最低。

Reported by Dr. Jessica OR, Medical & Health Officer and Dr. Choi Yuk Kiu, Senior Medical & Health Officer, Risk Management Section, Centre for Food Safety

This article reviews the food poisoning outbreaks (FPO) related to local food premises and food businesses referred to the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) in 2025.

FPO is a statutory notifiable disease in Hong Kong under the Prevention and Control of Disease Ordinance (Cap. 599). Medical practitioners are required to notify the Department of Health (DH) of all suspected FPO. The number of reported FPO related to food premises fluctuated in the past decade, ranging from 113 to 229 cases per year. In 2025, the CFS received 113 FPO referred by the DH, affecting 649 individuals. The number of cases this year is the lowest in the past decade.

Upon receiving notification, the CFS conducted inspections to all the concerned food premises for investigation, reviewed food preparation and implemented prompt control measures to ensure food safety.

二零一六至二零二五年呈報至食安中心的食物中毒個案  
Food Poisoning Reports to CFS between 2016 and 2025



食安中心在接獲呈報後，已派員前往所有涉事食肆進行調查、檢視食物的配製過程，並採取迅速的的控制措施以確保食物安全。

### 病原體和成因

由於衛生防護中心在二零二五年呈報的部分食物中毒個案涉及多於一種病原體，因此病原體的總百分比超過100%。在食安中心於二零二五年記錄的所有食物中毒個案中，細菌性病原體仍然是主要成因。在113宗個案中，有64宗(56.6%)由細菌引起。在所有由細菌引起的個案中，前三大細菌為副溶血性弧菌(24宗，21.2%)、沙門氏菌(22宗，19.5%)和產氣莢膜梭狀芽孢桿菌(12宗，10.6%)。病毒感染個案(55宗)佔二零二五年食物中毒個案的48.7%，當中54宗與諾如病毒有關。其餘6.2%的食物中毒個案與天然毒素有關(例如雪卡毒素、河豚毒素、貝類毒素)。整體而言，「食用生的食物」(38.9%)、「貯存溫度不當」(25.7%)和「受生的食物污染」(23.9%)是二零二五年所有食物中毒個案中最常見的三大成因。

#### i. 二零二五年涉及諾如病毒的食物中毒個案

與諾如病毒有關的食物中毒個案中，超過一半涉及進食即食生蠔(33宗，61.1%)，而其他個案則與進食未經煮熟的海產(生蠔除外)和受未經煮熟食物污染的即

### Causative Agents and Contributing Factors

As some of the FPO reported by the Centre for Health Protection in 2025 involved more than one pathogens, resulting in the total percentage of causative agents exceeding 100%. In all the FPO recorded by the CFS in 2025, bacterial foodborne agents remained the major causes. Among 113 cases recorded, 64 (56.6%) were attributed to bacterial cases. The top three bacteria among all bacterial cases were *Vibrio parahaemolyticus* (24 cases, 21.2%), *Salmonella* (22 cases, 19.5%) and *Clostridium perfringens* (12 cases, 10.6%). Viral cases (55 cases) accounted for 48.7% of FPO in 2025, and 54 cases were related to norovirus. The remaining 6.2% of FPO were related to biochemical cases (e.g. ciguatera, tetrodotoxin, shellfish toxin). Overall, "consumption of raw food" (38.9%), "improper holding temperature" (25.7%) and "contamination by raw food" (23.9%) were the three most common contributing factors in all FPO in 2025.

#### i. Food Poisoning Outbreaks involving Norovirus in 2025

Consumption of ready-to-eat raw oysters accounted for more than half (33 cases, 61.1%) of these norovirus FPO, while other cases were linked to the consumption of undercooked seafood other than raw oysters and contaminated ready-to-eat foods, such as siu mei, by raw food. The number of raw oyster FPO decreased as compared to 2024.

For ready-to-eat raw oysters, oysters feed by filtering a

食食物（如燒味）有關。與二零二四年相比，涉及生蠔的食物中毒個案數目有所下降。

就即食生蠔而言，由於蠔隻透過過濾大量海水來進食，並吸收當中的懸浮食物顆粒，假如蠔隻生長於或捕撈自受污染的水域，細菌（如副溶血性弧菌）和病毒（如諾如病毒）便可能在蠔隻體內積聚。食安中心在接獲與生蠔相關的個案呈報後，已到所有涉事食肆進行調查、檢視其食物處理程序、追查生蠔的來源，並採取即時的控制措施。

此外，貝類海產烹煮不足仍然是引發食物中毒個案的重大風險因素。為確保徹底煮熟貝類海產，在上菜前其中心溫度應至少達到攝氏90度並維持90秒。此外，高危人士應完全避免進食生或未煮熟的食物。

## ii. 涉及沙門氏菌的食物中毒個案

在二零二五年呈報的113宗食物中毒個案中，有22宗與沙門氏菌有關。雞蛋常被識別為涉事食物或污染其他即食食物的源頭。二零二五年，食安中心記錄了與進食未經徹底煮熟的雞蛋和未經巴斯德消毒的生雞蛋相關的食物中毒個案。食安中心亦發現，如食物處理人員在處理未經巴斯德消毒的雞蛋後沒有妥善洗手，可能會導致燒味等即食食物受到交叉污染。為預防與沙門氏菌和雞蛋相關的食物中毒，食安中心就安全處理和配製雞蛋提供以下實用建議：

首先，帶殼雞蛋在收貨後應貯存在陰涼乾燥的地方，理想做法是放入雪櫃。其次，應盡量避免混合蛋液（即把多隻雞蛋打入同一個容器內拌勻備用），以防被受感染的雞蛋污染。如必須混合蛋液，拌勻後的蛋液必須貯存於攝氏4度或以下。此外，未經巴斯德消毒的雞蛋應徹底煮熟，直至中心溫度達至少攝氏75度，或直至質地變得結實。在港式餐飲中，炒蛋等菜式為求口感滑溜，經常會烹煮不足。在這種情況下，應使用經巴斯德消毒的雞蛋。

市民（尤其是孕婦和長者等高危人士）應優先選擇全熟雞蛋，避免進食生或未煮熟熟的雞蛋。

## 總結

總括而言，與過去十年的統計數據相比，二零二五年香港的食物中毒個案數字已降至最低水平。整體趨勢多年來呈現波動狀態。二零二五年錄得的個案數目下降，背後涉及多重因素，可能是食物業與政府共同努力的成果。展望將來，食安中心將繼續致力透過以實據為本的監測、推廣「食物安全五要點」，以及與所有持份者緊密合作，以守護公眾健康。

病原體 # Causative agents #	食物中毒 個案數目 No. of food poisoning outbreaks	佔所有食物 中毒個案 (113) 百分比 Percentage of all food poisoning outbreaks (113)
二零二五年由細菌引起的個案 Bacterial cases in 2025		
副溶血性弧菌 <i>Vibrio parahaemolyticus</i>	24	21.2%
沙門氏菌 <i>Salmonella spp.</i>	22	19.5%
產氣莢膜梭狀芽孢桿菌 <i>Clostridium perfringens</i>	12	10.6%
蠟樣芽孢桿菌 <i>Bacillus cereus</i>	10	8.8%
其他 Others	7	6.2%
二零二五年由病毒引起的個案 Viral cases in 2025		
諾如病毒 Norovirus	54	47.8%
其他（如札幌病毒） Others (e.g. Sapovirus)	10	8.8%
二零二五年由天然毒素引起的個案 Biochemical cases in 2025		
雪卡毒素、菇類毒素、 河豚毒素等 Ciguatoxin, Mushroom toxin, tetrodotoxin etc.	7	6.2%
#某些食物中毒個案可涉及超過一種病原體 #Some food poisoning outbreaks can involve more than one causative agent		

large volume of seawater and absorbing suspended food particles therein, bacteria (e.g. *Vibrio parahaemolyticus*) and viruses (e.g. norovirus) may accumulate in them if they are grown in or harvested from contaminated water. Upon notification of these cases related to raw oysters, the CFS conducted investigations at all the restaurants involved, reviewed their food handling procedures, traced the sources of the oysters and implemented immediate control measures.

Besides, inadequate cooking in shellfish remains a significant risk factor for FPO. To achieve thorough cooking of shellfish, a minimum core temperature of at least 90°C for 90 seconds should be reached before serving. It is also advisable for susceptible populations to avoid eating raw or undercooked foods altogether.

## ii. Food Poisoning Outbreaks linked to Salmonella

Among the 113 FPO reported in 2025, 22 cases were associated with *Salmonella*. Eggs are often identified as an incriminated food or a source of contamination for other ready-to-eat foods. In 2025, the CFS recorded food poisoning cases related to the consumption of undercooked eggs and raw unpasteurised eggs. It was also noted that cross-contamination of ready-to-eat food, such as siu mei, can occur when food handlers fail to practise proper handwashing after handling unpasteurised eggs. To prevent food poisoning related to *Salmonella* and eggs, the CFS provides practical advice on the safe handling and preparation of eggs:

Firstly, shell eggs should be stored in a cool, dry place, ideally in the refrigerator, after receipt. Secondly, pooling eggs—where eggs are cracked into a container and combined for multiple servings—

should be minimised to prevent contamination from an infected egg. If pooling is necessary, any pooled eggs must be stored at or below 4°C. Furthermore, unpasteurised eggs should be cooked thoroughly, reaching a core temperature of at least 75°C, or until the texture becomes firm. It is common for dishes like scrambled eggs, often found in Hong Kong-style meals, to be undercooked for a smooth texture; in such instances, pasteurised eggs should be used.

The public is reminded to prioritise ordering fully cooked eggs over raw or undercooked options, especially for susceptible groups such as pregnant women and the elderly.

## Conclusion

In summary, FPOs in Hong Kong have reached their lowest level in 2025 as compared with statistics in the past decade. The trend has fluctuated over the years. This reduction observed in 2025 is multifactorial, and may be a result of the collaborative efforts between the food trade and the Government. Moving forward, the CFS remains committed to safeguarding public health through evidence-based surveillance, the promotion of the “Five Keys to Food Safety” and close cooperation with all stakeholders.

# 對一般市民而言，無麩質食品是較佳選擇嗎？

## Are gluten-free food products better choices for the general population?

食物安全中心風險評估組  
科學主任吳凱琳女士報告

Reported by Ms Alam NG, Scientific Officer,  
Risk Assessment Section, Centre for Food Safety

到超級市場選購食品時，不難見到以米、粟米，甚至豌豆或豆類製成的無麩質意粉和麵條；在麵包部亦有以米或粟米粉、木薯澱粉或馬鈴薯澱粉製成的無麩質麵包；臨離開前想買糖果，不含小麥增稠劑或黏合劑的無麩質糖果可能是你的選擇。這類產品一般售價較高，並常被宣傳為「健康之選」，但這些產品真的更好嗎？

## 什麼是麩質？

麩質 (gluten) 是一種天然存在於小麥、黑麥、大麥、燕

When you go to a supermarket, you can see gluten-free pasta and noodles that are made from rice, corn, or even peas and beans. When you turn to the bakery section, there are gluten-free breads made from rice or corn flour, tapioca or potato starch. When you want to pick some candies before you leave, gluten-free candies made without wheat-based thickeners or binders can be your options. These foods are usually more expensive and advertised as healthy foods, but are these food products better?

## What is gluten?

Gluten is a protein fraction naturally found in wheat, rye, barley, oats or their crossbred varieties and derivatives thereof. Being a Latin word meaning “glue”, gluten

麥，或其雜交品種及衍生物中的蛋白組分。「Gluten」一詞源自拉丁文，意思是「膠水」，具有黏性、彈性和延展性。基於這些特性，麩質常用於膨化烘焙產品，亦可用作肉類替代品和調質劑，並可作食物添加劑和黏合劑。除了使用天然含有麩質的配料製成的食物（如麵包、麵條、意粉、餅乾、啤酒和麥芽奶）外，加工肉類、醬汁和肉汁（如豉油）、素肉替代品和湯羹也可能含有麩質。

### 麩質有害嗎？為什麼會有無麩質產品？

雖然麩質既無毒亦不會致癌，但患有麩質相關疾病的人士未能與麩質相容。麩質相關或小麥相關疾病是一個統稱，涵蓋小麥過敏、乳糜瀉和非乳糜瀉麩質敏感。患有這些疾病的人，身體對麩質的反應各有不同，但會出現一些相似的症狀，如腹脹、腹瀉和嘔吐。

當身體的免疫系統對包括麩質在內的小麥蛋白質產生反應時，就會引發小麥過敏。乳糜瀉是一種於帶有相關遺傳基因的人士患上的慢性腸道疾病。當他們進食含麩質的食物時，其免疫系統會破壞小腸內壁。有些既沒有小麥過敏也沒有乳糜瀉的人，在進食小麥或麩質後仍可能出現混合症狀，他們或會被診斷為非乳糜瀉麩質敏感。然而，小麥過敏在大多數亞洲人群中並不常見，一項研究指出，香港學前兒童的患病率為0.22%至0.32%。此外，另一項研究顯示，包括中國在內的東亞地區，低風險群組（例如非患者親屬）的乳糜瀉患病率為0.06%。

對於患有麩質相關或小麥相關疾病的人士來說，從日常飲食中剔除含麩質的食物是一項終生治療，他們在確診後通常會接受醫護人員的飲食建議。

### 如何得知食品是否含有麩質？

食品法典委員會的標準規定，已知會引發食物過敏或乳糜瀉的食物和配料，當有意添加於食物中時，必須標明為致敏食物。在香港，《食物及藥物（成分組合及標籤）規例》（第132W章）自2004年起，已規定由「含有麩質的穀類」組成或含有該成分的預先包裝食物，必須在標籤上清楚標明該致敏物質的名稱。自此，你可以透過查看標籤上的配料表是否列有小麥、黑麥、大麥、燕麥、裂穀小麥或麩質，來判斷該食物是否含有麩質。有時，配料表附近也會附有含致敏物的警告字句，以提醒消費者食品中可能含有致敏物。

### 我們應選擇無麩質食品嗎？

市面上有越來越多無麩質食品，為患有麩質相關疾病的人士帶來更多食物選擇，對他們而言無疑是喜訊。如果你在進食含麩質的食物後出現腹脹、腹瀉和嘔吐等症狀，建議諮詢醫護人員，以確定在飲食中避免麩質是否對你有益。

然而，對大多數人來說，無麩質食品只是眾多選擇中的少數。除非你患有上述疾病，否則無需在飲食中剔除含麩質的食物。雖然你可以為了不同的口感和味道而選擇由粟米或豌豆製成的意粉，但只局限於無麩質飲食可能會較難獲得均衡的營養，因為小麥是一種常見的主食，能提供重要的營養素。

- 檢查配料表，尋找如「小麥」、「黑麥」、「大麥」、「燕麥」、「裂穀小麥」、「麩質」等字眼。  
Check the ingredient list, find words such as "wheat", "rye", "barley", "oats", "spelt" and "gluten"
- 留意配料表下方是否有任何「含有」聲明。  
Look for any "Contains" statement below the ingredients list.

**成分 INGREDIENTS:**  
水、蘑菇、**小麥粉**、植物油、忌廉、鹽、粟米澱粉、大豆蛋白、增味劑 (E621)、奶固形物、改性澱粉、酵母精華  
Water, Mushrooms, **Wheat flour**, Vegetable oil, Cream, Salt, Cornstarch, Soy protein, Flavour enhancer (E621), Milk solids, Modified starch, Yeast extract

**含有 CONTAINS:**  
含有**麩質**的穀類、奶類、大豆及它們的製品  
Cereals containing **gluten**, Milk, Soybeans and their products



圖：如何辨識預先包裝食品中的含麩質成分  
Figure: How to Spot Gluten-Containing Ingredients in Prepackaged Food

has viscous, elastic and extensible properties. Based on these properties, gluten is frequently applied in leavened baked products, used as meat substitutes and texturizers as well as food additives and binders. Apart from foods using ingredients that naturally contain gluten such as bread, noodles, pasta, crackers, beer and malted milk, gluten may also be found in processed meats, sauces and gravies such as soy sauce, vegetarian meat substitutes and soup.

### Is gluten bad? Why are products made without gluten?

Although gluten is neither poisonous nor carcinogenic, some people are not compatible with gluten if they suffer from gluten-related disorders. Gluten-related or wheat-related disorders are an umbrella term referring to wheat allergy, coeliac disease and non-coeliac gluten sensitivity. The body responds to gluten differently in these disorders, but develops some similar symptoms such as bloating, diarrhoea and vomiting.

Wheat allergy occurs when the body's immune system reacts to wheat proteins, including gluten. Coeliac disease is a chronic intestinal disease in genetically predisposed people, whose lining of the small intestines is damaged by their immune system when they eat gluten-containing foods. Some people who neither have wheat allergy nor coeliac disease may still experience a mixture of symptoms after eating wheat/gluten, and they may be diagnosed with non-coeliac gluten sensitivity. Nevertheless, wheat allergy is uncommon in most Asian populations, with a prevalence rate of 0.22-0.32% in Hong Kong preschoolers as reported by a study. Moreover, another study showed a prevalence rate of coeliac disease in low-risk groups (for example, non-relatives of patients) of 0.06% in East Asia including China.

Excluding gluten-containing foods from the daily diet is a lifelong treatment for those with gluten-related/wheat-related disorders, and they usually receive dietary advice from health professionals after diagnosis.

### How can I know if the food products contain gluten?

Codex standard requires that foods and ingredients that are known to trigger food allergy or coeliac disease shall always be declared as allergenic foods when intentionally present in the food. In Hong Kong, the Food and Drugs (Composition and Labelling) Regulations (Cap 132W) have required prepackaged foods consisting of or containing "cereals containing gluten" to clearly specify the name of the allergenic substance on the label since 2004. Since then, you can check if wheat, rye, barley, oats, spelt or gluten is written in the list of ingredients on the label to tell if that food contains gluten. Sometimes, an allergen warning statement may also be seen near the list of ingredients to alert consumers the presence of possible allergens in the food products.

### Should we choose gluten-free food products?

People with gluten-related disorders are thankful for more gluten-free food products available in the market, which expand their food choices. If you experience symptoms such as bloating, diarrhoea and vomiting after eating gluten-containing foods, you are advised to consult a medical professional to identify if avoidance of gluten from your diet is beneficial.

However, gluten-free food products are only a few of many possible choices for most people. Unless you suffer from these disorders, there is no need to exclude gluten-containing foods from your diet. While you can certainly choose pasta made from corn or peas for different textures and tastes, sticking only to a gluten-free diet may make it harder to get a balanced diet as wheat is a common staple that provides important nutrients.

**給市民的建議：**患有麩質相關疾病的人士應仔細閱讀標籤，留意食物是否含麩質成分。其他人士應進食多元化食物以保持均衡飲食，可按需要選擇含或不含小麥/麩質的食品。

**給業界的建議：**遵從優良製造規範，以防止致敏物交叉污染。依照本地法例要求，在預先包裝食品標籤上清楚標示致敏物（包括含有麩質的穀類）。雖然非預先包裝食品並無強制標示要求，但業界可考慮在餐牌上聲明含有的致敏物，讓顧客作出知情選擇。

**Advice to the public:** People with gluten-related disorders should check labels carefully for the presence of gluten-containing ingredients. For other populations, enjoy a wide variety of food to maintain a balanced diet, including food products with or without wheat/gluten.

**Advice to trade:** Adhere to Good Manufacturing Practice (GMP) to prevent cross-contamination of allergens. Follow local regulations to specify allergens, including cereals containing gluten, clearly on food labels of prepackaged foods. Although it is not a requirement for non-prepackaged foods, it is suggested to consider declaring allergens on the menu to provide informed choices for your customers.

## 壽司和刺身指引—了解風險，防患未然 Sushi and Sashimi Guideline – Know the Risks and Be Prepared

壽司和刺身深受市民歡迎，但由於使用未經烹煮的生海產作食材，故存在食物安全風險。任何可能存在於生海產中的致病細菌、寄生蟲和病毒均會殘留其中。因此，嚴謹的食材採購、處理和烹煮程序均至關重要，以盡量減低食物中毒的風險。

為協助業界就壽司和刺身製作做好營運準備，食物安全中心已更新《壽司、刺身和生吃肉類—給食物業的食物安全指引》。更新內容包括加入製作壽司/刺身一般流程圖，並附上以食物安全重點控制（HACCP）系統為基礎的檢查清單（包括米飯加酸紀錄表、溫度紀錄表和展示時間紀錄表），協助業界有效管理各控制點。指引亦針對特定營運模式（例如使用输送带供應食品）提出建議，以加強展示食品的可追溯性。此外，指引亦涵蓋較新種類的壽司配料，例如預先包裝或罐頭食材（如調味紫菜、罐頭粟米）以及新鮮蔬果（如青瓜、牛油果）等。

Sushi and sashimi, while enjoyed by many, pose inherent risks due to the use of raw seafood ingredients with no cooking steps. Any pathogenic bacteria, parasites or viruses that may be present in raw seafood will remain. Therefore, meticulous sourcing, handling and preparation are essential in minimising the chance of food poisoning.

To facilitate the trade in preparing their operations for sushi and sashimi production, the CFS has updated the [Guidelines for Food Businesses on Sushi, Sashimi and Meat to be Eaten Raw](#). Notably, a generic flow diagram for the production of sushi/sashimi has been added, and new HACCP-based checklists (including rice acidification record, temperature log sheet and display time log) are appended to assist in managing control points effectively. Recommendations are provided in the guidelines to enhance the traceability of food displayed for specific types of business modes, such as serving on conveyor belts. Newer types of sushi ingredients like prepackaged or canned ingredients (e.g. seasoned seaweed, canned corn) and fresh produce (e.g. cucumbers, avocados) are also covered.

## 經超高溫處理奶類：特點與貯存方法 UHT Milk: What It Is and How to Store It

市面上常見的奶類產品包括經超高溫處理奶類和經巴士德消毒奶類。雖然名稱中有「超高溫」一詞，但經超高溫處理奶類並非近年備受關注的超加工食品。純經超高溫處理奶類屬單一成分食品，不含防腐劑或其他添加劑。在成分上，經超高溫處理奶類和經巴士德消毒奶類非常相似。

两者的主要分別在於熱處理程序。經巴士德消毒奶類於較低溫度加熱（例如攝氏72度加熱至少15秒），可減少有害細菌，但未能完全消滅所有引致變壞的微生物，因此必須放入雪櫃貯存。經超高溫處理奶類則是在短時間內加熱至極高溫度（例如攝氏132度加熱至少1秒），幾乎可殺滅所有微生物。因此，未開封的經超高溫處理奶類可於室溫下保存至包裝上標示的到期日。開封後，則應存放在攝氏4度或以下的雪櫃內，並於包裝上註明的期限內（一般為兩至七天）飲用。為確保於期限內及時飲用，可在包裝上標註開封日期，並在飲用前留意是否出現變壞跡象（如酸臭氣味或質地改變）。

UHT (Ultra-High Temperature) milk and pasteurised milk are commonly available. Despite the word “ultra” in its name, UHT milk is not an [ultra-processed food](#), a topic that has received considerable attention recently. Pure UHT milk is a single-ingredient food that contains no preservatives or other additives. UHT and pasteurised milk are very similar in composition.

The main difference is [heat treatment](#). Pasteurised milk is heated at a lower temperature (e.g. 72 °C for >15 seconds) which reduces harmful bacteria but does not eliminate all spoilage microorganisms, so it must be kept chilled. UHT milk is heated to a much higher temperature for a short time (e.g. 132 °C for >1 second) which destroys virtually all microorganisms. Therefore, unopened UHT milk is shelf-stable and can be stored at room temperature until the expiry date. Once opened, UHT milk should be refrigerated at 4 °C or below, and consumed within the period stated on the packaging (usually two to seven days). To ensure it is used in time, mark the carton with the opening date and always check for signs of spoilage (sour smell, texture changes) before consumption.



## 風險傳達工作一覽（二零二六年二月） Summary of Risk Communication Work (February 2026)

事故/ 食物安全個案 Incidents/ Food Safety Cases: 381	公眾查詢 Public Enquiries: 135	業界查詢 Trade Enquiries: 100	食物投訴 Food Complaints: 720
給業界的快速警報 Rapid Alerts to Trade: 7	給消費者的食物警報 Food Alerts to Consumers: 3	教育研討會/ 演講/ 講座/ 輔導 Educational Seminars/ Lectures/ Talks/ Counselling: 73	上傳到食物安全中心網頁的新訊息 New Messages Put on the CFS Website: 59