

3

第三章

與國際的食物標準接軌

- 制定食物標準：食品法典委員會、國家機構和本港情況
- 擴大食物標準的涵蓋範圍
- 加強風險評估的能力
- 廣納意見

Chapter 3

Aligning with International Food Standards

- Setting of Food Standards: Codex Alimentarius Commission, National Authorities and Local Situation
- Expanding the Scope of Food Standards
- Enhancing the Capacity to Assess Risks
- Incorporating Wider Perspectives





香港用以規管食物的法律條文，主要載於《公眾衛生及市政條例》(第132章)及其附屬法例。這條例亦是我們實施食物標準的根據。相關的附屬法例所訂明的食物標準，規管食物所含的化學物和准許水平。不斷檢討和更新這些食物標準，對保持香港的食物安全至為重要。

制定食物標準

食品法典委員會的食物標準

中心在制定本港的食物規管制度時，盡量採納食品法典委員會訂定的食物標準。食品法典委員會是由聯合國糧食及農業組織及世界衛生組織共同成立，釐定食物安全標準的國際組織，其制定的食物標準經過嚴謹的科學研究，並大致代表國際間有關食物安全標準的共識。因此，採納食品法典委員會的標準是保障公眾健康和促進食物貿易的最佳辦法之一。世界貿易組織的協議要求在國際貿易上採用食品法典委員會的標準，而香港是有關協議的成員。



Food legislation in Hong Kong is mainly contained in the Public Health and Municipal Services Ordinance (Cap 132) and its subsidiary legislation. This Ordinance also forms the platform upon which our food standards are implemented. The food standards stipulated in the relevant subsidiary legislation control the presence and permissible level of chemicals in food. Continuous review and updates of these standards is crucial to maintaining a safe supply of food in Hong Kong.

Setting of Food Standards

Standards of Codex Alimentarius Commission

In developing the local regulatory regime, the CFS adopts as far as possible standards set by the Codex Alimentarius Commission (Codex), which is the international standard setting body in the area of food safety established jointly by the Food and Agriculture Organization and the World Health Organization of the United Nations. Since food standards adopted by the Codex are supported by comprehensive scientific research and generally represent a global consensus on what is regarded as safe or unsafe, its adoption is one of the best tools to protect public health and to facilitate food trading. The use of the Codex standards in global trade is enshrined in the World Trade Organization agreements to which Hong Kong is a party.

食物研究化驗所為制定食物安全標準
提供分析性測試支援

*The Food Research Laboratory
provides analytical testing support
for food standard setting*



參考國家機構的標準

我們主要是採納食品法典委員會的食物標準來制定香港的食物標準，不過，這些食物標準並未包括香港某些食物所含的化學物，例如芥蘭中氟氯氰菊酯（一種除害劑）的准許水平。因此，為這些食物制訂標準時，我們須參考其他地方的標準，特別是出口食品到香港的主要地區，例如內地。由於內地是香港單一最大食品供應地區，加上香港人和內地人的飲食習慣相近，在有需要時，我們會盡早參考內地的有關做法和標準，並在過程中與內地緊密聯繫。

根據本地情況評估有關標準是否適用

雖然我們經常強調須與國際的食物標準一致，但在確立本港的標準時，本地的情況亦是重要的考慮因素。中心的科學主任隊伍與食物研究化驗所進行風險評估研究，以科學方法評估不同危害對本港市民健康可能帶來的不良影響，從而為訂定食物標準提供科學根據。除了進行科學研究外，中心還向專家和本港持分者徵詢意見，以便深入考慮應採用什麼標準。

擴大食物標準的涵蓋範圍

中心經常檢討現有的食物安全標準，以配合國際發展情況及確保公眾健康得到充分保障：

- 研究訂立一套規管制度，以監控食物中的除害劑殘餘。我們會參考食品法典委員會的標準和我們的主要食品供應地區（特別是內地）所採用的標準

- 修訂管制防腐劑的標準，以盡量與食品法典委員會的標準接軌。有關的修訂規例計劃於二零零七年提交立法會審議
- 檢討管制獸藥殘餘的標準，以配合國際間的最新發展，以及擴大監管制度的涵蓋範圍

加強風險評估的能力

風險評估研究為監控食物安全和釐定食物標準提供科學根據。中心已展開兩項主要工作，以加強其評估食物風險的能力。

食物風險除了視乎食物中危害的性質和含量外，還要計及進食的分量。因此，我們必須掌握本地最新和具代表性的食物消費量資料，才能更準確地評估食物對本港市民構成的風險。中心現正進行首次全港市民**食物消費量調查**，蒐集本港市民食物消費模式的資料。食物消費量調查的結果會用於總膳食研究，目的是評估市民膳食中攝取的化學物和營養素。

總膳食研究集中研究膳食中的化學物和分析食物在一般食用狀態下的情況，有助中心積極評估某些化學物會否危害市民健康。由於總膳食研究測定不同年齡和性別的市民攝入的化學物的平均量，因此中心能根據有關資料，確定哪些人口組別風險較高及發出相應的健康建議。這些全面的研究所提供的資料，亦有助中心找出對市民健康有潛在風險的食物作抽樣化驗，從而可以更準確評估某些食物安全標準是否足以保障市民健康，以及找出食物安全規管制度中不足的地方。

Reference to standards of national authorities

While the adoption of the Codex standards is a major principle in setting food standards in Hong Kong, one must bear in mind that the permissible level of some chemicals in certain food products consumed in Hong Kong are not covered by the Codex standards, e.g. cyfluthrin (a type of pesticides) in Chinese kale. In setting the standards in relation to such food items, references are made to standards of other jurisdictions, in particular those of our major food-exporting partners, e.g. the Mainland. With the Mainland being Hong Kong's single largest food supplier and the similarity between the local diets and those in the Mainland, practices and standards of the Mainland are examined at an early stage when necessary, and liaison is maintained throughout the process.

Assessing suitability of standards in light of local circumstances

Whilst much emphasis is put on the harmonization with international standards, it is also important to take into account the local situation in establishing our standards. Risk assessment studies are conducted by the CFS' teams of food scientists and the Food Research Laboratory to scientifically assess the potential adverse health effects of different hazards on the local community, and hence provide scientific basis for the food standards. Apart from scientific studies, the CFS also seeks expert advice and solicits views of local stakeholders for a thorough consideration of what food standards to adopt.

Expanding the Scope of Food Standards

The CFS has been constantly reviewing the existing food safety standards to keep abreast of international developments and to ensure that public health is adequately protected:

- **Examine the establishment of a regulatory regime to control pesticide residues in food. References are made to the Codex standards and to standards of our major food-supplying regions, in particular the Mainland**
- **Amend the standards on preservatives to promote harmonization with Codex standards. The Amendment Regulation is planned to be tabled at the Legislative Council in 2007**
- **Review the standards on veterinary drug residues to take into account latest developments internationally and to expand the scope of the control regime**

Enhance the Capacity to Assess Risks

Risk assessment forms the scientific basis of food safety control and the setting of food standards. The CFS has embarked on two major initiatives to enhance its risk assessment capacity.

Risk from food depends not only on the nature and level of hazard present in food, but also the amount of consumption of that particular food. Updated and representative local data on food consumption is therefore essential to more accurately assess the risk to our population. The CFS is conducting the first territory-wide population-based **Food Consumption Survey** to collect information on the food consumption patterns of the

廣納 意見

除了進行科學研究，中心加強了其諮詢架構，就制定食物安全標準廣納持分者的專業知識和意見。由學者、專業人士、消費者組織成員和食物業人士組成的**食物安全專家委員會**於二零零六年九月成立。專家委員會的委員來自本港、內地、新加坡和澳洲，可從本地和國際的角度提供意見。

為更了解市民和業界的看法，中心經常舉辦諮詢論壇，直接聽取公眾的意見。為修訂防腐劑標準而舉辦的**公眾諮詢會**，便是其中的例子。



食物安全專員麥倩屏醫生與食物安全專家委員會商議本港的食物安全標準

Dr SP Mak, Controller of the Centre for Food Safety, discussing local food safety standard with Members of the Expert Committee on Food Safety



中心的醫生在公眾諮詢會上講解有關防腐劑規例的建議修訂

Public health physician from the CFS explaining the proposed amendments to the regulation on preservatives at a public consultation forum

食物安全中心委聘香港中文大學進行首次全港市民**食物消費量調查**，蒐集本港市民食物消費量模式的資料。這項研究有助大幅提高中心積極找出食物風險和處理食物事故的能力

*The CFS has commissioned The Chinese University of Hong Kong to conduct the first territory-wide population-based **Food Consumption Survey** to obtain data on the food consumption pattern of the local population, which will significantly contribute to the CFS' capacity in proactively identifying food risks and managing food incidents*

過去十二個月，你隔多久吃豬什臟？
每次吃多少？
你昨天吃過什麼食物？
昨天午餐吃了多少飯？
*Over the past 12 months, how often did you eat pigs offal?
How much each time?
What food did you eat yesterday?
How much rice for yesterday's lunch?*

隨機抽出5000名年齡介乎20至84歲的受訪者進行面對面訪問
Face-to-Face Interviews with 5000 Randomly Selected Subjects Aged between 20 and 84

general public in our locality. Findings from the Food Consumption Survey will be used in the Total Diet Studies, which aim to assess the dietary exposure to chemicals and nutrients across the total diet of the population.

The **Total Diet Studies** focus on chemicals in the diet and analyse foods in their commonly consumed states. This will allow the CFS to proactively assess whether or not specific chemicals pose a risk to the health of the public. As Total Diet Studies measure the average amount of chemicals ingested by people of different age and sex, this will also allow the CFS to find out the population groups that are most at risk, and give out corresponding health advice. With the data from these comprehensive research projects, the CFS is also at a better position to detect food items with potential health risks for sampling and testing, more accurately assess whether certain food safety standards are adequate to protect public health, and to identify deficiencies in the food safety regulatory regime.

Incorporating Wider Perspectives

In addition to scientific studies, the CFS has strengthened its consultative structure to draw expertise and advice from relevant stakeholders in its standard setting work. The **Expert Committee on Food Safety**, comprising academics, professionals, members of consumer group and the food trade, was set up in September 2006. With members from Hong Kong, the Mainland, Singapore and Australia, the Expert Committee is in an excellent position to offer advice from both local and international perspectives.

To better understand the sentiments of the public and the trade, interactive dialogues through regular **consultation forums** have been established, as in the case of the review of standards in the area of preservatives.

食物消費模式資料庫

- 110種預先選定的高風險或時令食物 / 飲品 (例如刺身、荔枝)的慣常食用量數據
- 全面飲食量數據

Food Consumption Pattern Database

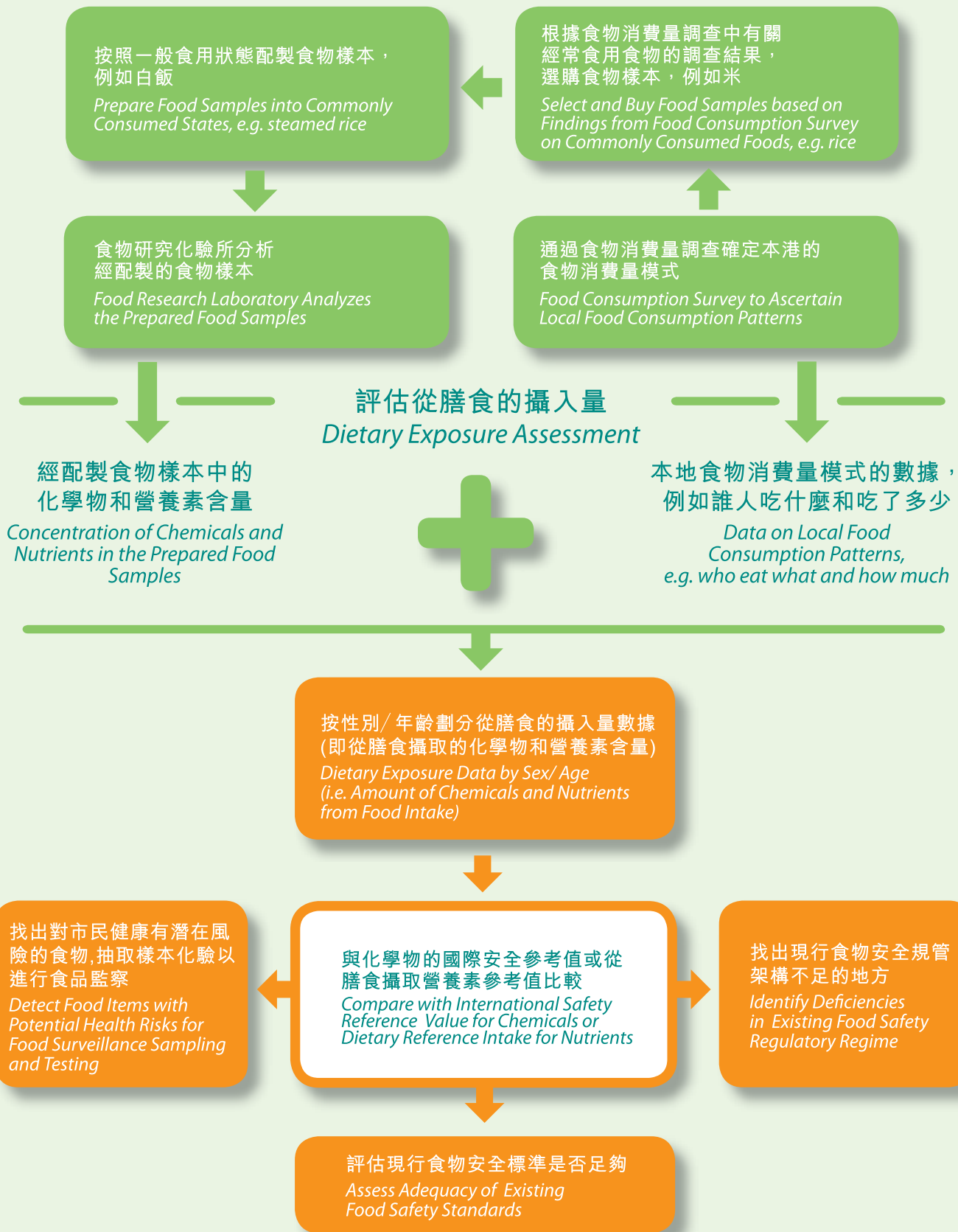
- Data on Usual Intake of 110 Pre-selected High Risk or Seasonal Foods/ Drinks, e.g. sashimi, lychee
- Data on Comprehensive Food/ Drink Intake

風險評估的攝入量研究(例如回應食物事故)

Exposure Studies in Risk Assessment (e.g. in response to food incidents)

資料供總膳食研究使用(例如確定總膳食研究所包括的食物)

Data for Total Diet Studies (e.g. identify food to be included in the Total Diet Studies)



總膳食研究使用食物消費量調查數據，以及從膳食中攝取的化學物含量分析資料。這項研究有助中心

- 積極找出有潛在風險的食物
- 提供相關健康建議
- 提高規管制度的成效

The Total Diet Studies make use of data from the Food Consumption Survey and laboratory analyses of chemicals in food intakes to enhance the CFS' capacity in

- proactively identifying food with potential risks
- providing relevant health advice
- improving effectiveness of the regulatory regime

