食物環境衞生署 文錦渡食品管制處

Food and Environmental Hygiene Department

Man Kam To Food Control Point



食品管制處是食物環境衞生署監管入口食物安全重要的一環。該管制處座落於文錦渡,由兩座

大樓及四個檢查站組成, 設有三個工作單位、 分別為牲畜檢疫站、 食品管制辦事處及 食物化驗室。管制 處全年運作,與 處。 錦 渡 邊 境 開 放 時間一致。



文錦渡牲畜檢疫站

牲畜檢疫站設有各種食用動物檢驗設施。 該站人員負責:

- 為輸港的食用動物進行檢驗,當中有豬、牛、 羊、禽鳥和食用水生動物;
- 核對及收集隨活生禽畜到港的動物衞生證 明書;
- 檢查禽畜有否受傷或帶有任何臨床病徵;
- 收集家禽的樣本,以便進行應呈報禽流感測試。

文錦渡食品管制辦事處

食品管制辦事處是由一幢兩層的樓房及四個 檢查站組成,樓面面積為9900平方米,包括下列 設施——

- (一)檢驗台和車輛停候處,方便卸下食物檢驗;
- (二)一間工作室,專為蔬菜進行即場快速篩選 試驗,以測試有否含殘餘農藥;
- (三)冷凍設施,以貯存扣押的冰鮮或冷藏食物;及
- (四)一間輻射測試室,以監察進口食物有否受輻射污染。

目前,文錦渡食品管制辦事處每月大約檢查4500架次經文錦渡來港的車輛,合共約42000公噸食物,檢查的食物包括蔬菜、冰鮮和冷藏家禽、野味和肉類、蛋類、奶類和冰凍甜點、魚類和介貝類水產動物,以及飲料、水果和肉類製成品等各類食品。

文錦渡食物化驗所

食物化驗所主要負責為文錦渡食品管制辦事處從內地經文錦渡進口所抽取的蔬菜和水果樣本進行農藥殘留測試。化驗所亦會為從內地進口的鮮奶樣本進行殘餘獸藥和三聚氰胺測試。化驗所佔地約200平方米。

化驗所根據《食物內除害劑殘餘規例》(第132CM)章和《食物內有害物質規例》(第132AF)章,每年為多達16 000個蔬菜和水果樣本進行農藥殘留測試及對二百多個鮮奶樣本進行多達1400項殘留獸藥測試,以確保這些食品符合相關法例規定。

文錦渡食品管制辦事處及食物化驗所提供 的服務,有效地減少市民因食用含殘餘農藥或 殘餘獸藥的食品而發生食物中毒的機會。

查詢

食物環境衞生署

24小時熱線:2868 0000傳達資源小組:2381 6096

網址: www.cfs.gov.hk

電郵: enquiries@fehd.gov.hk



The Food Control Point of the Food and Environmental Hygiene Department plays a vital role in monitoring the safety of imported food. This Food Control Point, situated at Man Kam To, comprises two buildings and four inspection sites, in where houses three working units. They are the Animal Inspection Station, the

Food Control Office and the Food Laboratory.

It operates round

the year to tie in with the operating hours of the entry point.

Man Kam To Animal Inspection Station

The Animal Inspection Station comprises various food animal inspection facilities. Officers at the Station take responsibility for:

- Inspecting imported food animals including pigs, cattle, goats, poultry and aquatic food animals;
- Verifying and collecting animal health certificates accompanied with the live food animals;
- Inspecting the food animals for any injury or clinical sign of diseases;
- Collecting samples from poultry for laboratory testing of notifiable avian influenza.

Man Kam To Food Control Office

The Food Control Office consists of a two-storey building and four inspection sites, with a floor area of 9 900 m². It comprises the following facilities –

- (i) inspection platforms and vehicle holding areas to facilitate the unloading of foodstuffs for inspection;
- (ii) a working room dedicated to on-site rapid screening of vegetables for pesticide residues;
- (iii) refrigerating facilities for the storage of detained chilled or frozen food; and
- (iv) a room for monitoring radiation contaminated food.

At present, Man Kam To Food Control Office inspects about 4 500 vehicles traversing monthly through Man Kam To, carrying approximately 42 000 tonnes of food from the Mainland to Hong Kong. Foodstuffs inspected include vegetables, chilled and frozen poultry, game and meat, egg, milk and frozen confection, fish and shellfish, and



Man Kam To Food Laboratory

The food Laboratory is mainly responsible for the testing of pesticide residues in Mainland-imported fruit and vegetable samples collected by the Man Kam To Food Control Office. The Laboratory also performs testing of veterinary drug residues in imported milk samples. The Laboratory occupies an area of about 200 m².

Each year, the Laboratory conducts testing for over 16 000 fruit and vegetable samples for pesticide residues and 1 400 tests on veterinary drug residues for over 200 milk samples against the Pesticide Residues in Food Regulation (Cap. 132CM) and the Harmful Substances In Food Regulations (Cap. 132AF) respectively to ensure these foods comply with the relevant statutory requirements.

The services provided by the Man Kam To Food Control Office and Man Kam To Food Laboratory have effectively reduced the chances of food poisoning outbreaks due to the consumption of foods tainted with pesticide residues and veterinary drug residues.

Enquiries

Food and Environmental Hygiene Department

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