



致食物安全電子資訊訂閱者:

Dear E-news recipients,

以下資訊已上載到食物安全中心(中心)網站:

News on the Centre for Food Safety (CFS) online:

食物安全焦點(2018年7月第144期)

Food Safety Focus (144th Issue, July 2018)

今期熱門焦點包括:

The topics of the current issue are:

- 蘿蔓生菜及免治肉類中的O157:H7型大腸桿菌
- *E. coli* O157:H7 in Romaine Lettuce and Ground Meat Products
- 抗菌素耐藥性—同樣也是食物安全問題
- Antimicrobial Resistance -- Also a Food Safety Issue
- 水果有益，但受立百病毒污染的話可奪命！
- Fruits Are Healthy, But Contamination With Nipah Virus Can Be Deadly!
- 有毒鰕虎魚誤當彈塗魚 小心致命河豚毒素
- Beware the Fatal Tetrodotoxin of Mudskipper-like Toxic Gobies

歡迎到以下網頁閱覽上述月刊:

You are most welcome to read the publication at:

中文:

http://www.cfs.gov.hk/tc_chi/multimedia/multimedia_pub/multimedia_pub_fsf.html

English:

http://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf.html

食物安全中心 7月24日起調整對日本食品進口本港的管制措施

CFS adjusted import control measures on Japanese food from July 24

中心公布由7月24日中午12時起有條件准許日本茨城、栃木、千葉及群馬四個縣的蔬菜、水果、奶和奶類飲品及奶粉進口本港。對福島縣的上述產品的進口禁令則仍然有效。食環署署長發出的相關《食物安全命令》所列的措施與現時對該四個縣的野味、肉類、家禽、禽蛋和水產的進口安排相若，而且增加了出口商證明

書的額外保障。

The CFS announced that with effect from noon on July 24, the import of vegetables, fruits, milk, milk beverages and dried milk from four Japanese prefectures, namely Ibaraki, Tochigi, Chiba and Gunma, into Hong Kong are permitted with conditions while the import ban on the abovementioned products from Fukushima remains in force. The measures listed in the relevant Food Safety Order issued by the Director of Food and Environmental Hygiene are similar to the existing import requirements on game, meat, poultry, poultry eggs and aquatic products from the four prefectures, and are buttressed by the exporter certificate as an additional safeguard.

詳情請參閱以下網頁:

Please click into the webpage for details:

中文:

http://www.cfs.gov.hk/tc_chi/programme/programme_rafs/programme_rafs_fc_01_30_Nuclear_Event_and_Food_Safety.html

English:

http://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fc_01_30_Nuclear_Event_and_Food_Safety.html

食物安全日 2018 推廣食物安全重點控制系統

Food Safety Day 2018 promotes hazard analysis and critical control points system

中心 7 月 17 日舉辦「食物安全日 2018」，今年的主題是「食安新趨勢 做好重點控制」，「食物安全重點控制」系統着重積極預防，對食物業及消費者皆有好處。為讓市民和食物業界更了解「食物安全重點控制」系統的原則和運作，中心已把有關資訊上載其網頁及為業界編製相關食物安全指引，並會舉辦連串活動，包括講座和工作坊，推廣該系統和食物安全的相關資訊如抗菌素耐藥和「食物安全五要點」。

The CFS held the Food Safety Day 2018 on July 17 and the theme of Food Safety Day this year is “Adopt Food Safety System – Hazard Analysis and Critical Control Points (HACCP)”. The HACCP system, which focuses on active prevention, can benefit both the food trade and consumers. To increase the understanding of the principles and operation of the HACCP system among the public and the food trade, the CFS has uploaded information onto its website and compiled relevant food safety guidelines for the trade. A series of activities including seminars and workshops will be held to promote the HACCP system and related information such as antimicrobial resistance and the "Five Keys to Food Safety".

詳情請參閱以下網頁:

Please click into the webpage for details:

中文:

http://www.cfs.gov.hk/tc_chi/press/20180717_7043.html

http://www.cfs.gov.hk/tc_chi/programme/programme_haccp/programme_haccp.html

http://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Trade_Series.html

http://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Public_Series.html

English:

http://www.cfs.gov.hk/english/press/20180717_7043.html

http://www.cfs.gov.hk/english/programme/programme_haccp/programme_haccp.html

http://www.cfs.gov.hk/english/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Trade_Series.html

http://www.cfs.gov.hk/english/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Public_Series.html

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Centre for Food Safety