



Dear E-news recipients,

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

(1) Adopting anti-epidemic precautionary measures on the Prevention of COVID-19

In response to the recent situation of Coronavirus Disease (COVID-19), food premises operators should adopt measures to observe social distancing and pay attention on personal, food and environmental hygiene, so as to reduce the risk of spreading diseases. These measures include complying with the directions under the Prevention and Control of Disease (Requirements and Directions) (Business and Premises) Regulation (Cap. 599F); suspending from engaging in any food handling work when suffering or suspected to be suffering from an infectious disease or symptoms of illness; wearing a surgical mask when having respiratory symptoms and seeking medical advice promptly; maintaining good personal hygiene; washing hands with liquid soap and water, and rubbing for at least 20 seconds; cleaning and disinfecting trays every time after used by customers. If tray lining is used, it shall also be replaced every time after use.

For more information on COVID-19 related to food safety, please visit the thematic webpage of the Centre for Food Safety <https://www.cfs.gov.hk/covid19/>, or refer to www.coronavirus.gov.hk.

(2) Poon Choi and Food Safety

"Poon Choi", which comprises a great variety of food, involves a number of processing steps, which demands meticulous attention during preparation. People should order their "Poon Choi" from reputable and licensed food suppliers. If they want to make their own, they should maintain good personal and food hygiene to prevent cross contamination.

To enjoy a delicious and healthy meal, people should pay particular attention to food safety. Here are some safety tips for enjoying "Poon Choi":

https://www.cfs.gov.hk/english/whatsnew/whatsnew_sfst/whatsnew_sfst_Poon_Choi_and_Food_Safety.html

(3) Chinese New Year Safe and Healthy Eating Tips

During the New Year days, Chinese will follow the custom of putting up well wishing slogans and flowers such as peach blossom or peony at homes or in work places. In addition, they will buy or prepare new year snacks and delicacies with good omens such as new year cake, deep-fried dumplings, glutinous rice dumplings, abalone and preserved pork for serving guests and families, so that everybody will be blessed with a good start in the new year.

Besides paying attention to food safety, we should also maintain a balanced diet. Exercise regularly, and take at least 2 servings of fruits and 3 servings of vegetables every day. Avoid eating too much New Year food with high sugar, high fat and high cholesterol content.

Please click into the webpage for details:

https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_sfst/whatsnew_sfst_Chinese_NY_Safe_and_Healthy_Eating_Tips.html

(4) Food Safety Focus (186th Issue, January 2022)

The topics of the current issue are: ·

- Classical Bovine Spongiform Encephalopathy (BSE) - A Food Safety Threat?
- Know More about Canned Foods
- Coffee: Waking You Up with a Catch?
- Hexabromocyclododecanes and Food Safety

You are most welcome to read the publication at:

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

(5) CFS announces test results on Lunar New Year food (second phase)

CFS announced the test results of a recently completed seasonal food surveillance project on Lunar New Year (LNY) food (second phase). Among the 94 samples collected for testing, except for a sample of prepackaged dates in breach of food labelling regulations and a sample of sweetened winter-melon detected with a preservative exceeding the legal limit, both of which were announced earlier, the test results were satisfactory.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20220121_9179.html

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