

Latest issue of E-News (03/03/2022)

(1) Eat Safe: Home-packed Meals, Takeaways and Delivered Foods

Due to the COVID-19 pandemic, people preferentially opt to pack their own meals or order takeaways and delivered foods from restaurants. Regardless of where the food is prepared, it is important to handle the food properly to keep it safe.

The following webpage will cover major food safety risks of packed meals prepared at home and by restaurant and provide tips to minimise the risk of foodborne diseases: https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_165 01.html

(2) Food Safety Focus (187st Issue, February 2021)

The latest issue of Food Safety Focus is now available. The topics include: •

- Review of Food Poisoning Outbreaks Related to Food Premises and Food Business in 2021
- Climate Change and Food Safety
- Minimise Choking Hazards from Foods for Young Children
- Learn More About "Negative Claims"

You are most welcome to read the publication at:

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

(3) 'EAT TV' Food Safety Channel

The latest episode of EAT TV-' 正鐵血紅蛋白 特約:藍頭陰公' has premiered on the CFS' YouTube channel, and is co-streamed on the CFS' Facebook and Instagram pages.

Please click into the webpage for details:

YouTube:

 $\frac{https://www.youtube.com/watch?v=dZg0sJez8GU\&list=PLXRY8vr7yU1tPdDYoZqz}{uKMd9uU3KIhtR\&index=3}$

Facebook: https://www.facebook.com/cfs.hk/videos/516510356654494/

Instagram: https://www.instagram.com/p/CaWx4tyI9Rk/

(4) Cancellation of food safety talk on Burger on 4 March (Friday)

To tie in with social distancing measures tightened by the Government in response to the epidemic situation of COVID-19 in Hong Kong, the face-to-face talk scheduled to be held on 4 March (Friday) at 3/F, Lecture Theatre, Lai Chi Kok Government Offices, 19 Lai Wan Road, Lai Chi Kok, Kowloon by the Centre for Food Safety will be cancelled. The Zoom Cloud Meeting on the same topic on 24 February (Thursday) remain unchanged.

(5) CFS announces test results of targeted surveillance on use of sulphur dioxide in meat

The CFS announced the test results of a targeted food surveillance project on the use of sulphur dioxide in meat. Among some 560 samples tested, except for four samples found to contain sulphur dioxide (a non-permitted preservative in fresh meat) which were announced earlier, all the remaining samples passed the test. The overall satisfactory rate was 99.3 per cent.

Please visit the webpage for related press release: https://www.cfs.gov.hk/english/press/20220214_9247.html

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