



Latest issue of E-News (17/3/2022)

(1) Procedures for importing vegetables and fruits from the Mainland to Hong Kong via the sea-route as a contingency measure

In view of COVID-19 pandemic, it is of paramount importance to maintain a stable food supply in Hong Kong. The CFS fully supports the development of new channels for importing fresh food via the sea-route. The CFS conducts inspections and clearance work for fruits and vegetables imported from the Mainland by sea.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/import/Procedures_for_importing_vegetables&fruits_from_the_Mainland_to_Hong_Kong_via_the_sea-route.html

(2) Climate Change and Food Safety

Climate change poses new challenges in the area of food safety. The need for adequate attention to ensure food safety and preparedness to manage situations arising from extreme weather events has been addressed by the Food and Agriculture Organization and has raised awareness in the international communities.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_187_02.html

(3) Ciguatoxins and Coral Reef Fish

Ciguatera fish poisoning (CFP) is one of the most common types of marine food-borne poisoning worldwide; the Food and Agriculture Organization (FAO) estimated that 10 000 to 50 000 people worldwide annually suffer from this illness. CFP is caused by the consumption of coral reef fish that have become toxic from feeding directly or indirectly on toxic microalgae (*Gambierdiscus toxicus*). The microalgae produce toxins known as ciguatoxins and the occurrence of these microalgae are mainly confined to specific patches of oceans in the tropics or subtropics

For advice to the public and trade on the prevention of ciguatera fish poisoning, please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_130

[_01.html](#)

(4) 2022 Trade Talk and workshop on HACCP

CFS is organising the Centre for Food Safety Trade Talk and Workshop on HACCP 2022 which starts to take place from April through November 2022. The objective of the program is to publicize proper food handling to employees of food business. Coupled with the active participation and collaboration between the government and stakeholder, the Campaign also promotes the adoption of the “Hazard Analysis and Critical Control Point (HACCP)” System and the development of “Food Safety Plan” in food processing, thereby enhancing food safety.

Please click to see the schedule:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_2022_Trade_Talk_and_workshop_on_HACCP.html

(5)) Food Safety Report for January 2022

To deliver the latest food safety information timely to the public, the CFS announces the monthly “Food Safety Report”, sharing the food surveillance

Please visit the webpage for related press release:

https://www.cfs.gov.hk/english/press/20220228_9314.html

Centre for Food Safety
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