



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

(1) Food Safety and Hygiene Advisory for Food Premises on the Prevention of COVID-19

To minimise the risk of transmission of COVID-19 in food premises, operators of food premises are advised to maintain high standards of hygiene and cleanliness. The CFS recommends the operators of food premises to adopt measures on physical distancing, environmental hygiene, personal hygiene and food hygiene.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/whatsnew_fstr_Beat_COVID-19.html

(2) Check the Lists of Licensed / Permitted Premises when ordering high-risk foods online

Patronise reliable licensed food premises and online shops/holders of restricted food permits, especially when buying high-risk foods such as oysters, sushi and sashimi for raw consumption, etc. If necessary, ask the operators to provide information on their licences/permits and verify such information through the website of the Food and Environmental Hygiene Department (FEHD).

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/A5_leaflet_eng_6_1_2_2019.pdf

https://www.fehd.gov.hk/english/licensing/list_licensed_premlises.html

(3) How to Serve 'Rice with Two Sides' Safe?

'Rice with two sides' providing Hong Kong-style dishes at affordable prices are increasingly popular. Customers can choose any combination of two side dishes from over a dozen of hot dishes which are served with a generous amount of rice. For food businesses that display these precooked dishes, it is critical to keep the food safe from contamination and at the proper temperature.

Regarding the safe food preparation in advance, please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_188_02.html

(4) Trade Guidelines on Safe Preparation of Beef Burgers

Over the past few years, there has been a trend for gourmet-style burger restaurants in Hong Kong. Some of them sell rare or medium burger patties that give a taste and mouthfeel considered to be distinct from their well-done counterparts. However, they may not be aware that undercooked burger patties can impose risks of food poisoning.

This set of guidelines is intended for food businesses that prepare and sell beef burgers, including those take-away shops or restaurants receiving orders through mobile apps. It aims to help food premises implement appropriate food safety measures in the course of food preparation to produce and sell safe beef burgers.

Please click into the webpage for details of the guidelines:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/files/Beef_e.pdf

(5) Sulphur Dioxide in Meat

Meat colour is an important sensory characteristic by which consumers make judgments of meat quality. Cuts of meat with brownish-red colour will be regarded as not fresh and undesirable for consumption. In order to display meat with attractive colour, individual traders have been found to add sulphur dioxide to meat illegally to quench the oxidative process. As a consequence, the desirable fresh meat colour (purplish-red or cherry-red) can be retained even though it is exposed to air for an extended period of time.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_17_01.html

(6) The CFS's Communication Resource Unit will be reopened on April 21 (Thursday)

The Food and Environmental Hygiene Department (FEHD) announced that, in view of the latest developments of the epidemic situation, the Health Education Exhibition and Resource Centre, and the Communication Resource Unit of the Centre for Food Safety of the FEHD will be reopened on April 21.

The FEHD will continue to adopt special measures at the above venues to be reopened to minimise the risk of the spread of the virus, including conducting temperature checks for all visitors before entering the venues, requiring visitors to wear their own masks before admission, suspending the use of interactive exhibits in the venues and conducting enhanced cleaning and disinfection measures. Outreach programmes of the two venues will also remain suspended. In addition, members of the public are required to scan the "LeaveHomeSafe" QR code before being allowed to enter.

Venue users are also reminded to comply with the Prevention and Control of Disease (Prohibition on Group Gathering) Regulation (Cap. 599G) on group gatherings, and the vaccination requirements of administrative instructions under the Vaccine Pass.

For the opening hours of the Health Education Exhibition and Resource Centre and the Communication Resource Unit of the Centre for Food Safety, please refer to their respective links at www.fehd.gov.hk/english/research_education/heerc/index.html and www.cfs.gov.hk/english/rc/medialib/index.html.

Centre for Food Safety
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