



Latest issue of E-News (5/5/2022)

(1) Trade Guidelines on Providing Consumer Advice on High-risk Foods on Menus

Raw or undercooked foods are high-risk foods, as there is no or inadequate heat treatment to eliminate the microorganisms (e.g. bacteria, viruses and parasites) present that can pose risks to human health. Apart from food poisoning, raw/undercooked foods are also associated with the risk of “superbugs”. “Superbugs” is a term generally used to describe microorganisms (e.g. bacteria) that have developed antimicrobial resistance (AMR), an ability to stop a wide range of antimicrobial agents (e.g. antibiotics) from working against them.

Along with consumer advice, food businesses can also describe the food items that are served raw/undercooked or mark them with a symbol (e.g. an asterisk (*)) on the menu. If the food is cooked to the degree ordered by the consumer, provide the advice as appropriate.

Please click into the webpage for details of the guidelines:

https://www.cfs.gov.hk/english/food_leg/files/HighRiskFoodonMenus_lft.pdf

(2) FEHD strives to ensure food safety of oysters to be eaten in raw state

As oysters feed by filtering a large volume of seawater and absorbing suspended food particles therein, bacteria (e.g. *Vibrio parahaemolyticus* and *Vibrio vulnificus*) and viruses (e.g. norovirus and Hepatitis A virus) may accumulate in them if they are grown in or harvested from contaminated water.

To safeguard food safety and protect public health, the Centre for Food Safety and the Environmental Hygiene Branch of the Food and Environmental Hygiene Department (FEHD) have enhanced inspections recently to various licensed food premises across the territory to ensure that oysters to be eaten in a raw state (raw oysters) be stored at the proper temperature.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20220420_9438.html

(3) Food Safety Focus (189th Issue, April 2022)

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

- Organic Food and Food Safety
- Insects and Insect Fragments in Cereals and Grains

- Keeping Shell Eggs Safe at Home
- Opening of Sea Route as a Contingency Measure for Import of Fresh Food

You are most welcome to read the publication at:

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

(4) Food Safety Report for March 2022

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

For related press release, please browse the following website:

https://www.cfs.gov.hk/english/press/20220429_9454.html

(5) Roving Exhibitions on Food Safety

The roving exhibitions will be held in May 2022 at Java Road Market, Tai Kok Tsui Market, Harbour Building and Po On Street Market. Panels cover topics on Veterinary Drug Residues, Natural Toxin, Ciguatoxins, Food Safety Advice for Pregnant Women Nutrition Labelling, Prevention of Cross-contamination Organic Food, Trans Fats and Pesticide Residues.

Please click to see the schedule:

English:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2022.html

(6) Food Safety Bulletin (for Consumers) and Food Safety Express (for Food Trade)

The Food Safety Bulletin (for Consumers) and Food Safety Express (for Food Trade) had been published. This issue includes “Review of Food Poisoning Outbreaks Related to Food Premises and Food Businesses in 2021”, “How to Prevent Food-related Choking in Infants and Young Children?”, “Process Contaminants in Food – Should I be Concerned?”, “Food Labelling to Help Consumers Make Informed Choices”, “Food Poisoning from *Vibrio Parahaemolyticus* and Norovirus Contamination”, “Beware of Toxic Plants Resembling *Radix Fici Simplicissimae*” and “News on CFS”, etc.

You are most welcome to read the publication at:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsb_202104.html

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fse_202104.html