



Latest issue of E-News (18/8/2022):

(1) Pre-shucked Oysters for Raw Consumption – What Should One be Aware of?

Oysters are filter feeders. They constantly draw in water and accumulate materials from water, including pathogens such as *Vibrio* bacteria, norovirus and hepatitis A virus.

Pathogens can be readily destroyed by cooking, but high heat must be held to be effective. Cooking to an internal temperature of 90°C for 90 seconds will provide a safety margin to inactivate common foodborne viruses like hepatitis A and norovirus. Remember that raw oysters have an inherent microbiological risk that cannot be completely eliminated, even with stringent control and monitoring measures at farm level. However, if choosing to savour the shellfish raw, buy oysters intended for raw consumption only from reliable licensed premises.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_180_01.html

(2) Natural Toxins in Food Plants

Natural toxins are present in a wide variety of plants, some of which are commonly consumed as food. These toxic substances when ingested can be potentially harmful to human health. From time to time, food poisoning cases due to plant toxins have been reported. The public is advised to take measures for reducing risk prior to ingestion of food plants containing natural toxins, and not to pick and consume wild plants. Particular attention should be given to children, the elderly and individuals with poor health conditions. The public should follow the conventional ways of food processing that are known to be safe, and maintain a balanced diet.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_13_02.html

(3) Food Safety Bulletin (for Customers) and Food Safety Express (for Food Trade)

The Food Safety Bulletin (for Consumers) and Food Safety Express (for Food Trade) had been published. You are most welcome to read the publication at:

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

(4) EAT TV' Food Safety Channel

The latest episode of EAT TV - '煎炸THINGS' 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: <https://youtu.be/XO3CeioC6tg>

Facebook: <https://fb.watch/eVKpCiPTuQ/>

Instagram: <https://www.instagram.com/tv/ChJ8OcMvUuk/?igshid=YmMyMTA2M2Y=>

(5) CFS reminds public to pay more attention to food safety risks in summer (with photo)

The CFS recently released the findings of its Summer Food Surveillance Programme 2022. The results of 1,850 food samples tested were satisfactory except for two samples that had been announced earlier.

Please visit the webpage for related press release:

https://www.cfs.gov.hk/english/press/20220810_9684.html

Centre for Food Safety
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