



Latest issue of E-News (3/11/2022):

### **(1) EAT TV' Food Safety Channel**

The latest episode of EAT TV on the risks of methylmercury 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://www.youtube.com/watch?v=5Y6zWuczVrE>

Facebook: <https://fb.watch/fObdXQEcbI/#>

Instagram: <https://www.instagram.com/tv/CizgyDZrS7F/?igshid=MDE2OWE1N2Q=#>

### **(2) Histamine in Fish and Fish Products**

Fish is an important part of many types of cuisine that we savour. However, the consumption of fish and fish products containing high level of histamine may cause scombrototoxin fish poisoning (SFP), also called histamine poisoning. Time and temperature control is the most effective method for ensuring food safety for fish species prone to histamine production. In the absence of proper time-temperature control such as refrigeration and freezing, formation of histamine may occur at any point throughout the supply chain.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf\\_150\\_02.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_150_02.html)

### **(3) How to Keep Food Safe in case of Power Cuts or Flooding**

While prolonged power cut is uncommon nowadays in Hong Kong, unforeseeable factors such as adverse weather or equipment failure make power cut still possible to happen without prior notice. Power disruptions can extend from minutes to hours, and many foods spoil rapidly without refrigeration.

Although power cut can be inconvenient, especially if you have a lot of perishable food in your refrigerator and freezer, there is no need to panic. The following tips help you keep your food safe while waiting for the power to come back on.

Please click into the webpage for details of the tips:

[https://www.cfs.gov.hk/english/food\\_leg/files/How\\_to\\_Keep\\_Food\\_in\\_the\\_Fridge\\_Safe\\_In\\_Case\\_of\\_a\\_Power\\_Cut\\_e.pdf](https://www.cfs.gov.hk/english/food_leg/files/How_to_Keep_Food_in_the_Fridge_Safe_In_Case_of_a_Power_Cut_e.pdf)

#### **(4) Food Safety Focus (195<sup>th</sup> Issue, October 2022)**

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

- Food Incident Surveillance System
- Food Safety on Takeaways and Meal Delivery
- Defrost Frozen Beef Correctly
- Risk of *Listeria* Infections in High-risk Population

You are most welcome to read the publication at:

[#](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf.html#)

#### **(5) Roving Exhibitions on Food Safety**

The roving exhibitions will be held in November 2022 at Sai Kung Market, Yeung Uk Road Market, Sha Tin Market and Harbour Building. Panels cover topics on Nutrition Labelling, Organic Food, Avoid Consuming Puffer Fish, Control of Food Temperature, Veterinary Drug Residues, 5 Keys for Food Safety, Genetically Modified Food, Food Safety Advice for Pregnant Women, Acrylamide and Enhance Food Traceability, Strengthen Food Safety.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_act/whatsnew\\_act\\_roving\\_exhibition\\_2022.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2022.html)

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