



Dear E-news recipients,

News on the Centre for Food Safety (CFS) online:

(1) The launch of the Dedicated Webpage for “Safe Kitchen”

Poor hygiene will not only damage a restaurant's reputation, but may also be a risk factor for food poisoning, putting consumers's health at risk and even causing legal litigation. By observing “5 Keys to Food Safety” and "Good Hygiene Practices" (GHPs), the food handlers could assist in preventing food poisoning and ensure the food fit for consumption by the ultimate customers. On-going training is an important element of GHPs. Food handlers, full-time, part-time or temporary, should be trained in food hygiene to a level appropriate to the operations they are to perform. Through on-going training, their awareness on food safety will be enhanced.

The CFS has recently launched a thematic webpage “Safe Kitchen” to encourage the operators of food premises to make use of the resources on this webpage for regular and refresher training to their food handlers for securing food safety.

For details, please visit the thematic webpage “Safe Kitchen”:

<https://www.cfs.gov.hk/safekitchen/>

(2) Draft 'Oysters Intended for Raw Consumption - the Food Safety Guidelines for Food Businesses'

The CFS has drafted a set of trade guidelines on oysters intended for raw consumption. This set of guidelines aims to assist the food businesses in understanding the risks associated with raw oysters and implementing appropriate and practical food safety measures in their operations to reduce the occurrence of foodborne illnesses while also allowing susceptible groups of consumers to make informed choices.

We are inviting members of the trade to provide comments on the draft guidelines. Your valuable comments will help us improve this set of guides. Please return your comments by 30 November 2022. Thank you.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/committee/Oysters_Intended_for_Raw_Consumption.html
[1](#)

(3) Bacteria in Raw Meat vs Cooked Meat

Bacterial contamination of meat has attracted public attention. According to the World Health Organization, contamination of food by microbiological agents is a worldwide public health concern; and most countries have documented significant increases over the past few decades in the incidence of diseases caused by microorganisms in food.

The following webpage introduces some factors that determine the growth of bacteria in food, and discuss the different food safety considerations for bacteria in raw meat and cooked meat and the measures to reduce risks of food poisoning caused by bacteria:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_130_02.html

(4) Food Safety Report for September 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.

You are most welcome to read the publication at:

https://www.cfs.gov.hk/english/press/20221031_9892.html

(5) Test Results of Seasonal Food Surveillance Project on Hairy Crabs

The CFS recently announced the test results of the seasonal food surveillance project on hairy crabs. All samples passed the tests. The tests included veterinary drug residues, metallic contaminants, synthetic hormones, colouring matters and pesticide residues, as well as dioxins and dioxin-like polychlorinated biphenyls (PCBs).

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20221114_9934.html

Centre for Food Safety

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