



Latest issue of E-News (5/1/2023):

(1) Poon Choi and Food Safety

"Poon Choi", which comprises a great variety of food, involves a number of processing steps, which demands meticulous attention during preparation.

People should order their "Poon Choi" from reliable and licensed food suppliers. If they want to make their own, they should maintain good personal and food hygiene to prevent cross contamination.

To enjoy a delicious and healthy meal, people should pay particular attention to food safety: https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/Food_Safety_Tips_for_Poon_Choi.html

(2) Raw Aquatic Food Products – A Source of Pathogens and Parasites

In Hong Kong, consumption of raw aquatic food products has been considered one of the causes of food poisoning. Furthermore, both marine and freshwater fish may carry a variety of parasites. There is a risk of getting parasite infection from consuming raw aquatic food products.

According to the Food and Agriculture Organization of the United Nations, parasites are more likely to be present in wild caught aquatic animals and certain aquaculture fish if the fish is not fed exclusively on a diet free of parasites. Marinating raw aquatic food products with wine, vinegar, etc. cannot effectively kill bacteria and parasites. Cooking aquatic food products thoroughly is the only way to prevent diseases caused by harmful microorganisms and parasites.

The CFS advises the public to purchase aquatic food products from reliable and licensed premises. Susceptible populations, including the elderly, young children, pregnant women and people with weakened immune systems are not advised to consume raw aquatic food products.

Please click into the webpages for details:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_118_01.html

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_123_01

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https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_148_01.html

(3) Food Safety Focus (197th Issue, December 2022)

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

- Scombrototoxin Fish Poisoning
- Oysters: Know the Microbiological Risk and Eat Safely
- Risks of Marinated Raw Crabs
- Enjoying Barbecue Safely and Healthily

Please click into the webpage for details:

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

(4) CFS announces test results on Lunar New Year food (first phase) (with photo)

The CFS announced the test results of a recently completed seasonal food surveillance project on Lunar New Year (LNY) food (first phase). The test results of around 500 samples collected were satisfactory except for three samples that were announced earlier.

Please visit the webpage for related press release:

https://www.cfs.gov.hk/english/press/20221228_10049.html

(5) Food Safety Bulletin 91st Issue (12/2022) / Food Safety Express 91st Issue (12/2022)

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

(6) Roving Exhibitions on Food Safety in January 2023

The roving exhibitions will be held in January 2023 at Yeung Uk Road Market, Quarry Bay Market, North Point Government Offices, Yee On Street Market. Panels cover topics on Enhance Food Traceability, Strengthen Food Safety; Pesticide Residues; Trans Fats; 5 Keys for Food Safety; Veterinary Drug Residues; Acrylamide; Food Safety Advice for Pregnant Women; Nutrition Labelling and Ciguatoxins.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibitio

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Centre for Food Safety
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