



Dear E-news recipients,

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

(1) How Guidelines on Food Safety and Hygiene for Vending Industry

Food vending machines provide a convenient way for customers to buy food. In recent years, there has been a boarder range of foods sold by means of a vending machine which are relatively new to the local market. Food safety is important for vending operators, and high standards of food hygiene reduce the risk of food poisoning from spoiled food or food contamination. This guideline has been prepared to help the trade to ensure that a hygienic product is delivered to the consumer from vending machines.

Please click into the webpage for the guidelines:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Guidlines_of_Vending_Machine_e.pdf

(2) Lap-mei (Chinese Preserved Meat) and Food Safety

Lap-mei is a favourite food of many people, distinctive for its colour, aroma and taste. There are three types of lap-mei available on the local market. They are preserved Chinese sausages, preserved pork, and preserved ducks. If trying to prepare home-made lap-mei, food safety concerns may be raised.

Some of the curing ingredients used to prepare lap-mei (e.g. salt) have antimicrobial functions while sodium nitrate/nitrite can also inhibit the growth of *Clostridium botulinum* and its toxin production. Improper conditions in processing of lap-mei may lead to food deterioration due to bacterial growth, and may affect health after consumption. However, it is worth noting that *Clostridium botulinum* may grow in oxygen free and low acid food (such as home-made Chinese sausages) and produce lethal toxin without causing noticeable deterioration in the food.

Members of the public should buy lap-mei from reliable retailers, maintain a balanced diet and avoid excessive consumption of lap-mei (especially for individuals with diabetes, heart disease and high cholesterol). In addition, infants are highly susceptible to nitrite toxicity and should avoid consuming lap-mei. The intake of lap-mei among young children should also be restricted.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Lapmei_Chinese_Preserved_Meat_Food_Safety.html

(3) EAT TV' Food Safety Channel

The latest episode of EAT TV on *Bacillus cereus* 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=DmQnU1ladyk>

Facebook: <https://fb.watch/in6GTlijqh/>

Instagram: <https://www.instagram.com/reel/CngxvztNqVI/>

(4) Food Safety Focus (198th Issue, January 2023)

The topics of the current issue are: ·

- Codex Alimentarius and Food Safety
- Eating Safe in Winter Holidays
- Are Decorative Plants Suitable for Consumption?
- Harmful Substances in Food (Amendment) Regulation 2021 to Commence in Phases in 2023

You are most welcome to read the publication at:

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

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