



Latest issue of E-News (16/02/2023):

**(1) African Swine Fever (ASF) and Food Safety**

African Swine Fever (ASF) is a severe, highly contagious, viral disease affecting pigs, but it does not infect humans and poses no food safety risk. According to the World Organisation for Animal Health, ASF is not a human health threat.

The public should purchase meat from reliable and licensed premises and do not bring any game, meat, poultry or eggs into Hong Kong without official health certificates. Pork should always be fully cooked before consumption as undercooked pork may harbour foodborne pathogens.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fstr/African\\_Swine\\_Fever\\_ASF.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/African_Swine_Fever_ASF.html)

**(2) Beware of the Inherent Risks of Raw Oysters**

Oysters for raw consumption are a high-risk food as there is no heat treatment to kill pathogens before eating. Besides those sold alive, raw oysters available in the local market are often pre-shucked in either frozen or chilled forms. If not handled properly, it can lead to bacterial contamination and deterioration of the shellfish.

Pregnant women, infants and young children, the elderly and people with weakened immunity should avoid consuming raw or undercooked oysters.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf\\_194\\_03.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_194_03.html)

**(3) CFS announces food safety report for December 2022 and summary of food surveillance programme for 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. The CFS also concludes the food surveillance programme for 2022. Apart from routine food surveillance, the CFS also conducted a number of targeted, seasonal and popular food surveillance

projects.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/press/20230131\\_10126.html](https://www.cfs.gov.hk/english/press/20230131_10126.html)

#### **(4) Online Shopping of High-risk Restricted Foods**

Online food shopping has become more popular in recent years, and it is rather convenient to order food or have meals delivered via websites or mobile apps. Consumers, however, should exercise caution when purchasing food online, particularly high-risk (restricted) foods. It is best to double-check the licence/permit details of the food premises before placing an order for ensuring food safety.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fst/whatsnew\\_fst\\_Online\\_Shopping\\_of\\_High\\_risk\\_Foods.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Online_Shopping_of_High_risk_Foods.html)

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

The roving exhibitions will be held in February 2023 at Shek Wu Hui Market, Tai Kiu Market, Shek Tong Tsui Market and Cheung Sha Wan Government Offices. Panels cover topics on Enhance Food Traceability, Strengthen Food Safety, Pesticide Residues, Trans Fats, Nutrition Labelling, Genetically Modified Food, Take Notice of Eating Scallops and Avoid Consuming Puffer Fish.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_act/whatsnew\\_act\\_roving\\_exhibition\\_2023.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2023.html)

Centre for Food Safety

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