



Dear E-news recipients,

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

(1) Food Safety Tips for Travellers

Travelling can be exciting and rewarding, but can also carry potential risks. Contaminated water or food can cause a variety of diseases that range from mild and short-lived symptoms (e.g. vomiting, diarrhoea) to longer and more severe diseases (e.g. cholera, hepatitis A). Travellers should remain vigilant when abroad and take the following precautionary measures to prevent food- or water-borne illness.

You are most welcome to read the publication at:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_sfst/whatsnew_sfst_Food_Safety_Tips_for_Travellers.html

(2) Safe Food For All - Five Keys to Food Safety

Preventing foodborne diseases (food poisoning) requires cooperation among all members of the food chain. Many cases of foodborne illness occur sporadically and are often caused by preventable behaviours such as consuming raw or undercooked foods and engaging in unsafe practices of food preparation. By adopting the Five Keys to Food Safety, most foodborne diseases can be prevented.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/consumer_zone/safefood_all/five_keys.html

(3) Food Safety Focus (199th Issue, February 2023)

The topics of the current issue are:

- Review of Food Incidents in 2022
- Should We Worry about Preservatives and Antioxidants in Food – Or Should We Not?
- Microbiological Quality of Ready-to-eat Food Sold by Vending Machines
- Mouldy Food and Food Safety

You are most welcome to read the publication at:

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

(4) Roving Exhibitions on Food Safety

The roving exhibitions will be held in March 2023 at Electric Road Market, Fa Yuen Street Market, Trade and Industry Tower and Sheung Wan Market. Panels cover topics on Nutrition Labelling, Prevention of Cross-contamination, Ciguatoxins, 5 Keys for Food Safety, Natural Toxins, Food Safety Advice for Pregnant Women, Pesticide Residues, Genetically Modified Food and Control of Food Temperature.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2023.html

(5) CFS Announces Test Results of Targeted Surveillance on Use of Sulphur Dioxide in Meat

CFS released the test results of a targeted food surveillance project on the use of sulphur dioxide in meat. Among 550 samples tested, except for 11 samples found to contain sulphur dioxide (a non-permitted preservative in fresh meat) which have been announced, all the remaining samples passed the test. The overall satisfactory rate was 98 per cent.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20230214_10155.html

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