



Latest issue of E-News (06/04/2023):

**(1) The CFS Reminds Public to Pay Attention to Risks Associated with Cross-boundary Meals Purchased from Agents and Delivered over Long Distance**

The CFS reminded members of the public to be cautious and pay attention to the delivery time and temperature control of the food when ordering cross-boundary meals delivered by agents. Meals that need to be delivered over a long distance will be prone to spoilage during the delivery process if there is no proper control over food storage temperature and delivery time.

Most pathogenic bacteria grow and multiply rapidly at the temperature danger zone between 4 degrees Celsius and 60 degrees C. To ensure food safety, hot food and cold food should be kept above 60 degrees C and at or below 4 degrees C respectively during delivery process. If meals are kept within the temperature danger zone, the two-hour and four-hour principle should be followed (i.e. if prepared food is kept at room temperature for less than two hours, it can be refrigerated for later use; if cooked food has been held at room temperature for more than four hours, it should be discarded).

For more advice on the safety of purchasing food online, please click into the webpages for details:

[https://www.cfs.gov.hk/english/press/20230325\\_10244.html](https://www.cfs.gov.hk/english/press/20230325_10244.html)

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

**(2) EAT TV' Food Safety Channel**

The latest episode of EAT TV on mysterious metallic colours on meat 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=PIDdBunu4jM>

Facebook: [https://www.facebook.com/cfs.hk/videos/240508975111239/?extid=NS-UNK-UNK-UNK-AN\\_GK0T-GK1C&mibextid=1Yhc19R](https://www.facebook.com/cfs.hk/videos/240508975111239/?extid=NS-UNK-UNK-UNK-AN_GK0T-GK1C&mibextid=1Yhc19R)

Instagram: <https://www.instagram.com/reel/CqFkppqKOHbK/?igshid=OGRjNzg3M2Y%3D>

**(3) Food Safety Focus (200th Issue, February 2023)**

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

- Review of Food Poisoning Outbreaks Related to Food Premises and Food Business in 2022
- School Lunch and Food Safety
- Handle Sandwiches and Bakery Products Safely
- Soaking Mushrooms and Food Safety

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf.html](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 April 2023 at Causeway Bay Market, Smithfield Market, Tsuen Wan Government Offices and Sai Wan Ho Market. Panels cover topics on Nutrition Labelling; Prevention of Cross-contamination; Take Notice of Eating Scallops; Trans Fats; Ciguatoxins; Enhance Food Traceability, Strengthen Food Safety; Genetically Modified Food and Acrylamide.

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)

#### **(5) Food Safety Report for February 2023**

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 press release at:

[https://www.cfs.gov.hk/english/press/20230331\\_10261.html](https://www.cfs.gov.hk/english/press/20230331_10261.html)

Centre for Food Safety

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