



Dear E-news recipients,

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

(1) Antimicrobial Resistance and Food Safety

Antimicrobial resistance is not only a public health issue, but also a threat to food safety. To effectively combat "superbugs" in food, the public and food businesses should follow the "Five Keys to Food Safety" and maintain good personal and environmental hygiene when handling food. Susceptible populations should pay special attention to the food safety risks of raw or undercooked food.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/whatsnew_fstr_antimicrobial_resistance_AMR.html

(2) Food Safety Guidelines for Frozen Confections

According to the Frozen Confections Regulation (Cap. 132AC), frozen confection means any confection commonly sold for human consumption in a frozen or chilled state. Ice cream, gelato, sorbet, and frozen yogurt are among examples. These products might be prepared in factories and served with scoops at retail locations, or they could be pre-packaged in their original cups and wrappers.

Frozen confections are high-risk food as they are ready to consume without no further cooking or reheating to kill disease-causing microorganisms. They also provide a good growth medium for microbes because of its rich nutrient constituents and nearly neutral pH. Microbial contamination can be introduced at various stages of the production line from different human and environmental sources. Inadequate heat treatment, improper storage temperature, and contaminated ingredients added after heat treatment can result in excessive bacterial levels in the product. The sale of frozen confections with microbial counts above the legal limit may result in foodborne diseases and prosecution.

The CFS has published "Frozen Confections Manufactured at Wholesale Level - Food Safety Guidelines for Food Businesses" and "Frozen Confections Prepared at Points of Sale for Immediate Consumption - Food Safety Guidelines for Food Businesses" for food business operators:

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

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

[red at POS Guideline e.pdf](#)

(3) Summer Times and Food Safety

From food safety control perspective, iced drinks have potential risk. If the iced drinks are contaminated by bacteria or virus during the preparation, and further kept in improper conditions, the bacteria or virus contained can multiply and cause food poisoning in those who take the drinks. For your own interests, consider your health condition before consumption. Iced drinks are not suitable for infants, children, pregnant women, elderly and people with lower immunity. To cool off and stay healthy in the hot summer, you are advised to pay more attention to nutrient contents and consider a lower sugar version while enjoying iced drinks.

Please click into the webpage for details:

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

(4) Metallic Contaminants: An Overview

Metals are natural components of the earth's crust and ubiquitous in the environment. The risk associated with the consumption of food containing metallic contaminants would depend on their level present in the food, the amount of contaminated food that is consumed as well as the duration of exposure.

To protect public health, levels of metallic contaminants in food should be as low as reasonably achievable (ALARA) through best practice such as Good Agricultural Practice (GAP) and Good Manufacturing Practice (GMP). The consumers should maintain a balanced diet so as to avoid excessive exposure to metallic contaminants from a small range of food items.

For more information, please browse the following website:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_131_02.html

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