



Dear E-news recipients,

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

(1) Rice Dumplings and Food Safety

It is a Chinese tradition to eat glutinous rice dumplings during the Dragon Boat Festival. In the old days, people used to make glutinous rice dumplings themselves to celebrate the Festival. However, the busy city life drives many people to purchase ready-made ones from restaurants, food shops or supermarkets. The public should pay attention to the safety tips on the purchase, preparation and consumption of glutinous rice dumplings.

Please click into the webpage for details:

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

(2) CFS Reminds Public to Keep an Eye on Food Safety Risks in Summer

Summer is a high-risk season for foodborne diseases caused by bacteria since the warm weather is conducive to the rapid growth of bacteria. The average temperature in Hong Kong is projected to be higher this year as the climate continues to warm. To this end, the CFS reminded members of the public and food businesses to pay special attention to food safety during the summer.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20230530_10344.html

(3) Harmful Substances in Food (Amendment) Regulation 2021 to Commence

the Harmful Substances in Food (Amendment) Regulation 2021 (the Amendment Regulation) comes into operation in two phases - the provisions stipulating the maximum levels of harmful substances in food have commenced since June 1, 2023 while the provisions relating to specifying partially hydrogenated oils (PHO), the main source of industrially produced trans fatty acids (IP-TFAs), as a prohibited substance in food, and the related marking and labelling requirement will be effective on December

1. The Amendment Regulation enhances the regulation of harmful substances such as industrially produced trans fats and mycotoxins in food with a view to further safeguarding food safety in Hong Kong.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20230601_10351.html

(4) Like Love, Food Safety is No Accident – Practise Five Keys Now!

Foodborne diseases, also known as food poisoning, incur health and economic costs, and many cases of foodborne disease occur due to food safety lapses in food preparation or handling either in food service establishments or at home. Knowledgeable food handlers, including those who prepare food at home, can significantly reduce the chances of causing foodborne diseases and improve public health. This is especially important for people who have increased vulnerability to foodborne diseases.

In support of the theme of the World Food Safety Day on 7 June, the CFS is taking this chance to promote the importance of food safety to food businesses and the public in order to raise awareness of 5 Keys as the best measure in preventing foodborne diseases.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/Food_Safety_Day_2023.htm](https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/Food_Safety_Day_2023.html)
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