



Dear E-news recipients,

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

(1) Greater Bay Area Food Standards

The development of the Guangdong-Hong Kong-Macao Greater Bay Area (GBA) standards can promote the interconnectivity and integrated development of the three places, deepening Hong Kong's economic and trade exchanges and co-operation with the Mainland and Macao. The list of GBA standards which covers a total of 110 items in the fields of food quality and safety, Cantonese cuisine, transportation, mechanical and electrical products, as well as medical care, nursing care, education, e-sports, etc. announced on 24 April 2023. The GBA standards and related information are available on the GBA Standard Information Public Service Platform (GBA Standard Platform) for public access and voluntary adoption by the trade.

Please click into the webpages for details:

- (a) Greater Bay Area Food Standards
(https://www.cfs.gov.hk/english/import/greater_bay_area_food_standards.html)
- (b) Notice of the Standardization Research Center for the Guangdong-Hong Kong-Macao Greater Bay Area (GBA) Concerning the Implementation of the List of GBA Standards
(<https://www.tid.gov.hk/english/aboutus/tradecircular/cic/asia/2023/ci2962023.html>)
- (c) Guide on Promoting the Development of Guangdong-Hong Kong-Macao Greater Bay Area Standards (Trial)
(<https://www.tid.gov.hk/english/aboutus/tradecircular/cic/asia/2023/ci2972023.html>)

(2) Packed Meals

Packing meals to schools and workplaces is a common practice for us to enjoy homemade dishes conveniently. However, these meals may be stored or transported at unsafe temperatures for some time before consumption, making them susceptible to contamination and harmful bacterial growth. If these meals not stored properly, disease-causing bacteria can multiply to dangerous levels or produce toxins, leading to food poisoning.

Please click into the webpages for details:

https://www.cfs.gov.hk/english/consumer_zone/packed_meals.html

(3) Food Safety Tips for Travellers

With summer approaching, many of you may well be planning to travel abroad. 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.

Please click into the webpages for details:

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

(4) How to Keep Food Safe in case of Power Cuts or Flooding

While prolonged power cut is uncommon nowadays in Hong Kong, unforeseeable factors such as adverse weather or equipment failure make power cut still possible to happen without prior notice. Power disruptions can extend from minutes to hours, and many foods spoil rapidly without refrigeration.

Although power cut can be inconvenient, especially if you have a lot of perishable food in your refrigerator and freezer, there is no need to panic. The following tips help you keep your food safe while waiting for the power to come back on.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/food_leg/files/How_to_Keep_Food_in_the_Fridge_Safe_In_Case_of_a_Power_Cut_e.pdf

Centre for Food Safety
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