

Dear E-news recipients,



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

### **(1) Food Safety of School Lunch Boxes**

To enhance the awareness of food safety and hygiene of licensed food factories supplying school lunch boxes and to prepare for the new school year, the Centre for Food Safety (CFS) and the Environmental Hygiene Branch of the Food and Environmental Hygiene Department (FEHD) have launched a series of operations to inspect licensed food factories supplying school lunch boxes in various districts of Hong Kong with a view to ensuring food safety.

Lunch box suppliers should adhere to good hygiene practices when preparing food and establish a food safety plan based on the "Hazard Analysis and Critical Control Points" (HACCP) system to lower the risks of food contamination. At the same time, schools are also reminded to order lunch boxes from suppliers with a valid Food Factory Licence issued by the FEHD, and that suppliers are endorsed to provide lunch boxes. Before signing contracts with suppliers, schools should visit the premises to ensure that food handlers observe food safety and hygiene practices.

You are most welcome to read the press release at:

[https://www.cfs.gov.hk/english/press/20230731\\_10433.html](https://www.cfs.gov.hk/english/press/20230731_10433.html)

### **(2) Food Safety Report for June 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/20230731\\_10428.html](https://www.cfs.gov.hk/english/press/20230731_10428.html)

### **(3) Food Safety Focus (204th Issue, July 2023)**

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

- Glutamate in Your Kitchens
- Ginkgo Seed Poisoning
- Robotics in Food Service - Ensuring Hygiene and Food Safety
- Prepare Siu Mei and Lo Mei Safely

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) Beware of the Inherent Risks of Raw Oysters**

Oysters for raw consumption are a high-risk food as there is no heat treatment to kill pathogens before eating. Besides those sold alive, raw oysters available in the local market are often pre-shucked in either frozen or chilled forms. If not handled properly, it can lead to bacterial contamination and deterioration of the shellfish.

Pregnant women, infants and young children, the elderly and people with weakened immunity should avoid consuming raw or undercooked oysters.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsf\\_194\\_03.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_194_03.html)

#### **(5) Roving Exhibitions on Food Safety**

The roving exhibitions will be held in August 2023 at Luen Wo Hui Market, Tsz Wan Shan Shopping Centre, Scenic View, Trade and Industry Tower, To Kwa Wan Market and Lockhart Road Market.

Panels cover topics on 5 Keys for Food Safety, Organic Food, Food Safety Advice for Pregnant Women, Control of Food Temperature, Natural Toxins, Nutrition Labelling; Prevention of Cross-contamination, Veterinary Drug Residues; Trans Fats and Genetically Modified Food.

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)

Centre for Food Safety  
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