



Latest issue of E-News (17/8/2023):

**(1) Eggs and Egg Products - Food Safety Guidelines for Food Businesses**

In recent years, there have been local food poisoning cases involving eggs or egg products. Mishandling of eggs and egg products, such as inadequate cooking and improper holding temperature of eggs after cooking, may lead to foodborne illness. A food safety guideline was published by the CFS to assist food businesses in implementing appropriate food safety measures when handling food.

Please click into the webpage for details of the above publication:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_fst/files/safe\\_preparation\\_of\\_eggs\\_and\\_egg\\_products.pdf](https://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/files/safe_preparation_of_eggs_and_egg_products.pdf)

**(2) CFS announces test results of Summer Food Surveillance Programme**

The CFS recently released the findings of its Summer Food Surveillance Programme 2023. The results of about 1,850 food samples tested were satisfactory except for one sample that had been announced earlier.

Please click into the webpages for details:

[https://www.cfs.gov.hk/english/press/20230809\\_10438.html](https://www.cfs.gov.hk/english/press/20230809_10438.html)

**(3) Cut Down Food Waste While Maintaining Food Safety**

Food waste disposed of at landfills not only depletes our valuable land resources, but also releases a potent greenhouse gas called methane to the atmosphere as it decomposes. Methane contributes to global warming and climate change. In recent years, there is an international consensus that a sustainable food system is indispensable to achieve climate objectives like reducing carbon emission, thereby facilitating the progress towards carbon neutrality. All of us can therefore participate to help cut down food wastage and achieve carbon neutrality at no cost of food safety.

You are most welcome to read the website at:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Cut\\_Down\\_Food\\_Waste.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Cut_Down_Food_Waste.pdf)

#### **(4) Ready-to-eat Food - General Hygiene Advice for Food Businesses**

Ready-to-eat foods are foods that have been prepared so that they can be eaten without further cooking such as sandwiches, salad greens and pre-cooked meat (such as siu mei and lo mei) as well as food cooked ahead of time to serve cold. These kind of foods were found as high-risk foods which may help to spread “superbugs” apart from posing the risk of foodborne pathogens. The CFS has published a guide to provide general hygiene advice for food businesses when handling ready-to-eat foods.

Please click to the following website for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Full-RTE\\_Food-Eng\\_Pamphlet.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Full-RTE_Food-Eng_Pamphlet.pdf)

Centre for Food Safety  
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