



Dear E-news recipients,

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

(1) Fresh Water Hairy Crabs and Food Safety

Autumn is the best season for savouring freshwater hairy crabs. Hairy crabs may harbour parasites and pathogens. They should be cooked thoroughly before consumption. The public should pay attention to food safety tips when buying, preparing or consuming hairy crabs.

Please click into the webpage for details:

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

(2) CFS announces risk assessment study results on Methoxychlor in food

CFS announced the results of a recently completed risk assessment study on Methoxychlor (MXC) in food. The CFS collected 300 food samples at the retail level for testing of MXC levels with the aim of estimating the exposure of the local adult population to MXC through consumption of these food items, and to assess the associated health risk. The study results showed that the health concern for the local population due to dietary exposure to MXC from the food items covered in the study is low.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20231011_10546.html

(3) Salt Iodisation - A Practical Guide for Salt Importers, Wholesalers and Retailers

Iodine is an essential micronutrient required for thyroid hormone synthesis to support growth and development. Iodised salt has been recognised as the most convenient and most effective vehicle for the administration of supplemental iodine. This practical guide has made reference to WHO's and Codex's guidelines and/or standards relevant to iodised salt. The guide intends to encourage food traders to make iodised salt more accessible to the local population.

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

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/142771_FEHD_Food%20Iodisation_A5_eng_for_web.pdf

(4) Hotpot Safety at Restaurants

In winter time, hotpot is a popular choice when we dine out with friends. With a great variety of hotpot ingredients, consumers can choose whatever they like to eat. However, if hotpot ingredients are not handled properly or cooked thoroughly, we will ingest not only food but also viruses or bacteria that can cause food poisoning.

Please click into the webpage for details:

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

(5) 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

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