

Dear E-news recipients,



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

(1) Pay attention to risks associated with cross-boundary meals purchased from agents and delivered over long distance

Members of public are reminded to pay attention to the delivery time and temperature control of the food when ordering cross-boundary meals delivered by agents.

Most pathogenic bacteria grow and multiply rapidly at the temperature danger zone between 4 degrees Celsius and 60 degrees C. To ensure food safety, hot food and cold food should be kept above 60 degrees C and at or below 4 degrees C respectively during delivery process. If meals are kept within the temperature danger zone, the two-hour and four-hour principle should be followed (i.e. if prepared food is kept at room temperature for less than two hours, it can be refrigerated for later use; if cooked food has been held at room temperature for more than four hours, it should be discarded)."

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20230325_10244.html

<https://www.facebook.com/cfs.hk>

(2) Monthly Report on Results of Compliance Test for Nutrition Labelling and Declaration of Allergens (September 2023)

The Centre for Food Safety (CFS) has been testing, among other things, nutrients and allergens in prepackaged food samples for compliance under The Food and Drugs (Composition and Labelling) Regulations. Results of compliance test have been published on the CFS website in the form of monthly reports, which include details of the food samples with discrepancies between labelled and tested nutrient values.

You are most welcome to read the report at:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/NL_Compliance_Test_Results_SEP_2023.html

(3) Food Safety Focus (207th Issue, October 2023)

The topics of the current issue are: ·

- Soufflé Pancakes and *Salmonella*
- Securing Food Safety During Adverse Weather and Extreme Conditions
- Microbiological Study on the Quality of Non-hot Served Dishes with Chicken Meat
- Food Poisoning Caused by Consumption of Wild Taro

You are most welcome to read the publication at:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf.html

(4) Roving Exhibitions on Food Safety

The roving exhibitions will be held in November 2023 at Sai Kung Market, Yeung Uk Road Market, Sha Tin Market and Harbour Building.

Panels cover topics on Nutrition Labelling, Organic Food, Avoid Consuming Puffer Fish, Control of Food Temperature; Veterinary Drug Residues, 5 Keys for Food Safety, Genetically Modified Food, Food Safety Advice for Pregnant Women, Acrylamide, Enhance Food Traceability and Strengthen Food Safety

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2023.html

Centre for Food Safety

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