



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. 51 items were further issued on 7 December 2023 with the promulgation of "Notice Concerning the List of GBA Standards (No.2)".

Please click into the webpages for details:

- (a) "Guidelines on the Common Needs of 'GBA Standards'" and "Guidelines on Applications for 'GBA Standards'"  
([https://www.cfs.gov.hk/english/import/greater\\_bay\\_area\\_food\\_standards.html](https://www.cfs.gov.hk/english/import/greater_bay_area_food_standards.html))
- (b) Trade circulars issued by Hong Kong Trade and Industry Department
  - The Mainland of China : "Notice Concerning the List of GBA Standards (No.2)" (Commercial Information Circular No. 888/2023)  
(<https://www.tid.gov.hk/english/aboutus/tradecircular/cic/asia/2023/ci8882023.html>)

### **(2) Food Safety Bulletin 95th Issue (12/2023) / Food Safety Express 95th Issue (12/2023)**

The Food Safety Bulletin (for Consumers) and Food Safety Express (for Food Trade) had been published. You are most welcome to read the publication at:

Please click into the webpages for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fsb.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsb.html)  
[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/multimedia\\_pub\\_fse.html](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fse.html)

### **(3) Food Safety Tips for Chinese New Year**

As an important family reunion occasion in Hong Kong, food and drinks play a crucial part of the Chinese New Year's celebration. However, it is also important to think about food safety. In addition to following the Five Keys to Food Safety, the CFS recommends the following food safety tips to ensure that holiday feasts are not only full of flavour but also safe.

You are most welcome to read the publication at:

[https://www.cfs.gov.hk/english/whatsnew/whatsnew\\_sfst/Food\\_Safety\\_Tips\\_For\\_Chinese\\_New\\_Year.html](https://www.cfs.gov.hk/english/whatsnew/whatsnew_sfst/Food_Safety_Tips_For_Chinese_New_Year.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)

<https://www.cfs.gov.hk/oyster/>

Centre for Food Safety

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