



Dear E-news recipients,
News on the Centre for Food Safety (CFS) online:

(1) Buffet and Food Safety

In Hong Kong, we are very privileged to savour different cuisines. If we wish to enjoy a wide variety of foods, buffet is the best choice. As buffets are on offer in many restaurants, how should we choose? That is simple and we just have to apply the 5 Keys to Food Safety.

Here are some safety tips for enjoying "Buffet":

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

(2) High risk food – raw shrimp sashimi

Hong Kong people like delicious food and sashimi is probably one of the most popular foods in recent years. Due to a high market demand, sashimi is available not only in Japanese restaurants, but also in restaurants providing South-East Asian foods. Sashimi is eaten raw and improper preparation and excessive intake can lead to food poisoning.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fsf/whatsnew_fsf_raw_shrimp.html

(3) Food Waste Reduction

Reducing food waste and practising food safety are never mutually exclusive. In fact, proper handling of food can maximise its shelf-life and avoid spoilage. All of us can therefore participate to help cut down food wastage and achieve carbon neutrality at no cost of food safety.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/consumer_zone/other_foodsafety/reduce_foodwaste.html

(4) Food Safety Focus (212th Issue, March 2024)

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

- Review of Food Poisoning Outbreaks Related to Food Premises and Food Business in

2023

- Clostridium perfringens – A Threat to Food Safety
- Maintaining Food Safety for Online Grocery Shopping
- Safe Use of Oil for Deep-frying
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Please click into the webpage for details:

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

Centre for Food Safety

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