Latest issue of E-News (20/2/2025):

(1) "EAT TV" Food Safety Channel

The latest episode of EAT TV on mercury in fish has premiered on the CFS' YouTube channel, and is co-streamed on the CFS' Facebook and Instagram pages.

Please click into the webpage for details:
CFS Website : https://www.cfs.gov.hk/english/rc/eattv/eattv.html
YouTube: https://www.youtube.com/watch?v=KSay5NqD_LM
Facebook: https://www.facebook.com/share/v/1ExJGKdXUu/?mibextid=oFDknk
Instagram:https://www.instagram.com/reels/audio/1324505135243756?igsh=MWJqdjF6MWZwZjM2ag==

(2) Trade Talk and Workshop on HACCP & GHP 2025

This year's Trade Talk and Workshop on Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) organized by the CFS of the Food and Environmental Hygiene Department is scheduled to take place from March to October 2025.

Please click into the webpage for details:
https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_2025_Trade_Talk_and_workshop_on_HACCP.html

(3) Minimise Choking Hazards from Foods for Young Children

For young children, there may be a risk of choking while eating, especially when they do not chew their food thoroughly or try to swallow it whole. Develop good eating habits from a young age to minimise choking hazards from foods for young children.

Please click into the webpage for details:
https://www.cfs.gov.hk/english/school/choking_hazards_of_food.html
https://www.cfs.gov.hk/english/school/EatSafeAtSchool_poster_choking_hazard_e.pdf

(4) CFS announces test results of targeted surveillance on use of sulphur dioxide in

meat

The CFS released on February 17 that the test results of a targeted food surveillance project on the use of sulphur dioxide in meat. Among about 610 samples tested, except for five samples found to contain sulphur dioxide (a non-permitted preservative in fresh meat) which have been announced, all the remaining samples passed the test. The overall satisfactory rate was 99 per cent.

Please click into the webpage for details:
https://cfs.fehd.hksarg/english/press/20250217_11464.html

Centre for Food Safety
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