



Dear E-news recipients,

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

**(1) Food Adulteration (Metallic Contamination) (Amendment) Regulation 2025 gazetted**

The Food Adulteration (Metallic Contamination) (Amendment) Regulation 2025 (the “Amendment Regulation”) has been published in the Gazette on 27 June 2025 to update the food safety standards for metal content in food. The Amendment Regulation will be tabled before the Legislative Council on July 2 for negative vetting.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/press/20250627\\_11669.html](https://www.cfs.gov.hk/english/press/20250627_11669.html)

**(2) Food Safety Day 2025 Thematic Video**

The thematic video of Food Safety Day 2025 “Keep Cooked and Raw Food Apart, Prevent Cross-contamination from the Start!” 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:

YouTube: <https://www.youtube.com/watch?v=YkmjEMzyTDU>

Facebook:

[https://www.facebook.com/cfs.hk/videos/705109795258501/?fs=e&mibextid=wwXIfr&rdi\\_d=kn2lvkt8hFSepThn](https://www.facebook.com/cfs.hk/videos/705109795258501/?fs=e&mibextid=wwXIfr&rdi_d=kn2lvkt8hFSepThn)

Instagram: <https://www.instagram.com/reel/DKlQHf0Myii/?igsh=aWI2dzE3a3EyM3Fh>

**(3) Know More About Choking Risk of Food - Advice for Parents and Caregivers**

Food can pose a choking risk in infants and young children, especially if they do not chew it well or try to swallow it whole. To reduce choking risk of foods in infants and young children, parents and caregivers should practice good eating habits with them together and take extra caution with their food choices.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Choking\\_ENG\\_v07.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Choking_ENG_v07.pdf)

**(4) Make ice-cream and other frozen confections safely to keep food poisoning away**

Frozen confections are high-risk food as they do not require further heat treatment to eliminate pathogens before consumption. Microbial contamination can occur at various stages of production. Improper storage temperatures also provide a favourable environment for bacterial growth. Dispensing machines and utensils should be regularly cleaned and disinfected to reduce microbiological hazards.

Please click into the webpage for more information on making ice-cream and other frozen confections safely:

[https://www.cfs.gov.hk/english/programme/programme\\_haccp/files/Frozen\\_confection\\_leaflet.pdf](https://www.cfs.gov.hk/english/programme/programme_haccp/files/Frozen_confection_leaflet.pdf)

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Frozen\\_Confections\\_Manufactured\\_at\\_WSL\\_Guideline\\_e.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Frozen_Confections_Manufactured_at_WSL_Guideline_e.pdf)

[https://www.cfs.gov.hk/english/multimedia/multimedia\\_pub/files/Frozen\\_Confections\\_Prepared\\_at\\_POS\\_Guideline\\_e.pdf](https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Frozen_Confections_Prepared_at_POS_Guideline_e.pdf)

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