



Dear E-news recipients,

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

(1) CFS announces food safety report for August

The CFS on September 30 released the findings of its food safety report for last month. The results of about 6,200 food samples tested (including food items purchased online) were found to be satisfactory except for nine unsatisfactory samples that were announced earlier. The overall satisfactory rate was 99.9 per cent.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20250930_11861.html

(2) CFS announces test results of seasonal food surveillance project on mooncakes

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department on October 2 announced the results of a seasonal food surveillance project on mooncakes. Among 365 samples tested, except for one sample found with sodium content inconsistent with the declared value on its nutrition label, all the remaining samples passed the tests.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20251002_11864.html

(3) FEHD conducts food safety response drill to safeguard food safety during NG, NGD and NSOG

The Food and Environmental Hygiene Department (FEHD) on October 3 conducted a food safety response drill, codenamed "Moon Greeting", to enhance the department's co-ordination and preparedness in handling potential food safety emergencies during the 15th National Games (NG), the 12th National Games for Persons with Disabilities (NGD) and the 9th National Special Olympic Games (NSOG).

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20251003_11868.html

(4) Hotpot Safety at Restaurants

In winter time, hotpot is a popular choice when we dine out with friends. With a great variety of hotpot ingredients, consumers can choose whatever they like to eat. However, if hotpot ingredients are not handled properly or cooked thoroughly, we will ingest not only food but also viruses or bacteria that can cause food poisoning.

When enjoying hotpot at restaurants, we should apply 5 Keys to Food Safety (i.e. Choose,

Clean, Separate, Cook and Safe Temperature) from selection of a restaurant to handling and cooking of food in order to ensure food safety.

You are most welcome to read the information at:

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

Centre for Food Safety
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