



Dear E-news recipients,

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

(1) Roving Exhibitions on Food Safety in 2025

The CFS holds a series of exhibitions across the territory every year. Panels covering different topics such as food safety and nutrition are shown to enhance public knowledge on how to make safe and suitable food choices.

Two roving exhibitions will be held in Sha Tin Government Offices and Tung Yik Market in Dec 2025.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2025.html

(2) Food Safety Focus (232nd Issue, November 2025)

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

- Safe Preparation of Sauces to Prevent Food Poisoning
- Preparing Soft Meals with Food Safety in Mind
- Beware of Ciguatera Fish Poisoning
- Prepared Dishes - Food Safety Advice for Food Businesses and Consumers

You are most welcome to read the publication at:

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

(3) Food Safety Report for October 2025

To deliver the latest food safety information timely to the public, the CFS announces the monthly food safety report, sharing the food surveillance results.

You are most welcome to read the press release at:

https://www.cfs.gov.hk/english/press/20251128_12002.html

(4) CFS announces test results of seasonal food surveillance project on lap-mei

CFS announced the test results of a recently completed seasonal food surveillance project on lap-

mei on November 20. The test results of all 164 samples collected were satisfactory.

Members of the public should maintain a balanced diet and avoid excessive consumption of lap-mei in view of its nitrate/nitrite level and potential risk of nitrosamine, as well as the relatively higher sodium, sugar and fat content in some lap-mei. Infants are highly susceptible to nitrite toxicity and should avoid consuming lap-mei, while for young children, the intake of lap-mei should also be restricted. The trade should comply with the legal requirements, follow good manufacturing practices and use permitted food additives in an appropriate manner. Retailers should source food from reliable suppliers and maintain a good recording system in accordance with the Food Safety Ordinance to allow source tracing if needed.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20251120_11980.html

Centre for Food Safety
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