



Dear E-news recipients,

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

(1) Food Safety Report for November 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/20251231_12080.html

(2) Food Safety Bulletin / Food Safety Express 103rd Issue (12/2025)

The latest issue of Food Safety Bulletin and Food Safety Express has been published.

You are most welcome to read the publication at:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsb_202504.html

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fse_202504.html

(3) Prepared Dishes - Food Safety Advice for Food Businesses and Consumers

Prepared dishes have gained popularity in Hong Kong in recent years owing to their diversity and convenience. To ensure food safety and quality, prepared dishes should be stored, transported, and sold under conditions specified on the product label.

The CFS has published the " Prepared Dishes - Food Safety Advice for Food Businesses and Consumers ". This set of advice is intended for both food business operators (FBOs) who prepare and sell prepared dishes, as well as consumers. It aims to help FBOs to implement food safety measures in their operations to produce and supply wholesome prepared dishes, while also providing guidance to consumers on the safe handling and storage of these products.

Please click into the webpage to view the advice:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Food_safety_advice_for_food_businesses_and_consumers_on_prepared_dishes_ENG.pdf

(4) Sushi, Sashimi and Meat to be Eaten Raw - Food Safety Guidelines for Food Businesses

Sushi, sashimi and meat to be eaten raw are considered high-risk foods as there is no or insufficient heat treatment to eliminate harmful organisms that may be present before consumption. It is

therefore essential for food handlers to strictly observe proper personal food and environmental hygiene to minimize health risks.

The CFS has published the " Sushi, Sashimi and Meat to be Eaten Raw - Food Safety Guidelines for Food Businesses ". This set of advice is intended for both food business operators (FBOs) who prepare and sell sushi, sashimi and meat to be eaten raw. It aims to help FBOs to implement food safety measures in their operations to produce and supply wholesome sushi, sashimi and meat to be eaten raw.

Please click into the webpage to view the guidelines:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/files/Guide_on_Sushi_Sashimi_and_Meat_to_be_Eaten_Raw_e.pdf

Centre for Food Safety

15.1.2026