



Dear E-news recipients,

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

(1) Understanding the Food Safety Risks of Oysters

People enjoy oysters because they are tasty and nutritious. Uncooked oysters, however, are high-risk foods, and there are occasional reports of food poisoning outbreak related to the consumption of raw oysters in Hong Kong.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/consumer_zone/oyster/index.html

(2) CFS announces food safety report for December 2025 and summary of food surveillance programme for 2025

On 30th January 2026, CFS of the Food and Environmental Hygiene Department released the findings of its food safety report for December 2025. The results of about 6,600 food samples tested (including food items purchased online) were found to be satisfactory except for four unsatisfactory samples which 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/20260130_12154.html

(3) CFS announces test results of Lunar New Year food (second phase)

On 9th February 2026, CFS of the Food and Environmental Hygiene Department announced the test results of a recently completed seasonal food surveillance project on Lunar New Year (LNY) food (second phase). The test results on 175 samples collected were all satisfactory.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20260209_12187.html

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

On 27th January 2026, the CFS of the Food and Environmental Hygiene Department released the test results of a targeted food surveillance project on the use of sulphur dioxide in meat. Among 630 samples tested, except for three 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 99.5 per cent.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20260127_12144.html

(5) Trade Talk and Workshop on HACCP & GHP 2026

This year's Trade Talk and Workshop on Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) organized by the Centre for Food Safety of the Food and Environmental Hygiene Department is scheduled to take place from March to October 2026. The primary objective of this programme is to promote proper food handling practices to staff working in food businesses. Through active participation and collaboration between the Government and the trade, this campaign also aims to encourage food businesses to adopt GHP and the HACCP system, as well as to develop a "Food Safety Plan" for food processing, thereby ensuring food safety.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_2026_Trade_Talk_and_workshop_on_HACCP.html

Centre for Food Safety
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