



Dear E-news recipients,

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

(1) Roving Exhibitions on Food Safety in 2026

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.

Five roving exhibitions will be held in Wong Nai Chung Market, Electric Road Market, Trade and Industry Tower, Sheung Wan Market and Wo Che Plaza in March 2026.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2026.html

(2) Food Safety Focus (235th Issue, February 2026)

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

- Safe and Fresh: Practical Tips for Storing Vegetables
- Does What We Eat Really Matter?
- Norovirus in Oysters for Raw Consumption
- Is the Colour in Purple Sweet Potatoes Safe to Eat

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 January 2026

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/20260227_12242.html

(4) Monthly Report on Results of Compliance Test for Nutrition Labelling and Declaration of Allergens (January 2026)

The Food and Drugs (Composition and Labelling) Regulations (the Regulations) require all applicable prepackaged foods to list out the ingredients, the content of energy plus seven core nutrients, namely, carbohydrates, protein, total fat, saturated fat, trans fat, sodium and sugars (commonly known as “1 + 7”), and regulate any associated nutrition claims. The ingredients to be listed include, among others, any of the substances specified in section 2(4E) of Schedule 3 to the Regulations which are known to cause allergy in some individuals, if present.

Please visit the webpage for details on the Monthly Report on Results of Compliance Test for Nutrition Labelling and Declaration of Allergens for January 2026:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/nl_compliance_test_results_jan_2026.html

(5) 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 details:

https://www.cfs.gov.hk/english/programme/programme_haccp/programme_haccp_frozenconfections.html

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_Prepared_at_POS_Guideline_e.pdf

Centre for Food Safety
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