



Dear E-news recipients,

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

(1) Greater Bay Area Food Standards

The development of the Guangdong-Hong Kong-Macao Greater Bay Area (GBA) standards can promote the interconnectivity and integrated development of the three places, deepening Hong Kong's economic and trade exchanges and co-operation with the Chinese Mainland and Macao.

These GBA standards are drawn up after the Guangdong authorities' liaison with various relevant groups and enterprises from the trade, related government departments and organisations, universities and experts in Guangdong, Hong Kong and Macao, and are formulated after public consultations. Currently, a total of 270 GBA Standards have been formulated and promulgated, covering the fields of food quality and safety, Cantonese cuisine, transportation, mechanical and electrical products, as well as medical care, nursing care, education, e-sports and "environmental, social and governance" etc.

The GBA standards provide clearer guidance for the trade as well as promote and facilitate the trade to develop food-related businesses in other cities in the GBA.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/import/greater_bay_area_food_standards.html

(2) A Practical Guide for Ensuring Food Safety in Residential Care Homes

In Hong Kong, residential care homes for the elderly and persons with disabilities play a vital role in providing care and support to vulnerable populations. Residents of care homes are often at a higher risk of severe complications due to chronic conditions and weakened immune systems. Residential care homes are collective living environments where communicable diseases can easily spread. In this setting, unsafe food handling practices – such as improper storage, inadequate cooking and cross-contamination, can lead to serious food poisoning outbreaks. To address this, food handlers and residential care home staff must be aware of the specific risks associated with food preparation and distribution, and implement robust food safety measures tailored to the needs of this vulnerable population.

Please click into the webpage for details:

[https://www.cfs.gov.hk/english/food_leg/files/A Practical Guide for Residential Care Homes ENG.pdf](https://www.cfs.gov.hk/english/food_leg/files/A_Practical_Guide_for_Residential_Care_Homes_ENG.pdf)

(3) “EAT TV” Food Safety Channel

The latest episode of “EAT TV” on ultra-processed foods has premiered on the CFS' YouTube channel, and is co-streamed on the CFS' Facebook and Instagram pages.

Please click into the webpage for details:

YouTube: https://www.youtube.com/watch?v=gvA-j_cmkao

Facebook: <https://www.facebook.com/reel/919320647480337>

Instagram: <https://www.instagram.com/cfs.hk/reel/DVifRdNiAZH/>

(4) Food Adulteration (Metallic Contamination) (Amendment) Regulation 2025

The Food Adulteration (Metallic Contamination) (Amendment) Regulation 2025 (“the Amendment Regulation”) was approved by the Legislative Council through the negative vetting procedure on 30 July 2025. The Amendment Regulation came into operation on 5 September 2025.

Taking into account the need to allow sufficient time for traders to adapt to the updated maximum levels (MLs), the Amendment Regulation provides a grace period of 18 months, during which it would be legal for any food item to comply wholly with the requirements of either the regulations under Cap. 132V in force immediately before 5 September 2025 or the Amendment Regulation. All food must comply with the Amendment Regulation starting from 6 March 2027 when the grace period has expired.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/whatsnew_fstr_PA_Food_Adulteration_Metallic_Contamination_2.html

Centre for Food Safety

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