



Dear E-news recipients,

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

(1) Food Safety Focus (236th Issue, March 2026)

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

- Review of Food Poisoning Outbreaks Related to Food Premises and Food Business in 2025
- Are gluten-free food products better choices for the general population?
- Sushi and Sashimi Guideline – Know the Risks and Be Prepared
- UHT Milk: What It Is and How to Store It

You are most welcome to read the publication at:

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

(2) 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.

Four roving exhibitions will be held in Causeway Bay Market, Smithfield Market, Tsuen Wan Government Offices and Sai Wan Ho Market in April 2026.

Please click into the webpage for details:

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

(3) Monthly Report on Results of Compliance Test for Nutrition Labelling and Declaration of Allergens (February 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 February 2026:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/nl_compliance_test_results_feb_2026.html

(4) Seasonal Food Safety Seminar

The CFS is pleased to announce the organization of the "Seasonal Food Safety Seminar," scheduled to take place from May to Dec 2026. This initiative is primarily designed to enhance the knowledge of food industry stakeholders regarding essential food safety information and to elucidate effective food safety control methods. The overarching goal is to ensure the safety of food products. All members of the food industry are cordially invited to attend this seminar.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/seasonal_food_safety_seminar_2026.html

(5) "Safe Food for All: To Understand Five Keys to Food Safety - Food Safety Advice at Home" Public Talk and Workshop 2026

The CFS is organising the Public Talk and Workshop on "Safe Food for All: To Understand Five Keys to Food Safety - Food Safety Advice at Home" from May to September this year. The objective of the program is to promote to the public how to apply the "Five Keys to Food Safety" in daily life. Following the "Five Keys to Food Safety" can prevent most food-borne diseases. Information about nutrition labelling and food allergy will also be introduced.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_Public_Talk_and_Workshop_2026.html

Centre for Food Safety
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