



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 Tai Po Hui Market, San Hui Market, Maritime Bay Shopping Centre, Tsuen Wan Government Offices and Manhattan Hill in Sept 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 (241st Issue, August 2026)

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

- Wild Mushrooms – Numerous Species and Numerous Toxins
- Hong Kong's "1+7" Nutrition Labelling Scheme: Decoding Codex Principles
- Bring Ice-cream and Frozen Confections Home Safely Under the Summer Heat
- Ensuring Food Safety in Pre-Cut Fruits

You are most welcome to read the publication at:

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

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

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/nl_compliance_test_results_july_2026.html

(4) CFS announces test results of Summer Food Surveillance Programme

CFS released the findings of its Summer Food Surveillance Programme 2026 on August 20. The results of about 2,600 food samples tested were satisfactory, except for six unsatisfactory samples that had been announced earlier. The overall satisfactory rate was 99.8 per cent.

The hot and humid climate of the long summer in Hong Kong facilitates the multiplication of bacteria. Members of the public should pay attention to food safety, especially in summer, and observe the Five Keys to Food Safety in order to reduce the risk of foodborne diseases.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20260820_12572.html

Centre for Food Safety
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