

食物安全日2018
Food Safety Day



(啟動儀式 / 攤位遊戲 / 「食物安全重點控制HACCP」資訊展覽)
(Kick-off ceremony/Game booths/ Exhibition for HACCP)

日期：2018年7月17日(星期二)

Date: 17 July 2018 (Tuesday)

時間：下午1時至5時(啟動儀式下午3時至4時)

Time: 1:00pm - 5:00pm (Kick-off ceremony: 3:00pm - 4:00pm)

地點：荃灣青山公路荃灣段398號 D·PARK 愉景新城(星際大舞台)

Place: D·PARK (Galaxy Stage) Castle Peak Road 398, Tsuen Wan



The Food Safety Day is an annual signature event organised by the Centre for Food Safety (CFS) with a view to strengthening tripartite collaboration among the government, food trade and the public. The theme for this year is "Adopt Food Safety System - HACCP", and a series of activities will be held to introduce this scientific and systematic approach - Hazard Analysis and Critical Control Points (HACCP) to identify, assess and control of hazards in the food production process. As an international recognised system, HACCP is an effective and preventive way to perform food safety control by integrating the steps into each session of food production process.

We have invited "Food Safety Charter Signatories" to participate in the signing ceremony in the event to recognise their support for food safety. We have also invited representative of Cathay Pacific Catering Services (Hong Kong) Limited to share the experience in adopting HACCP as well as the advantages and benefits of the system.

食物安全中心(中心)舉辦的年度重點節目「食物安全日」, 目的是加強政府、食物業界和公眾三方的合作。今年的主題為「食安新趨勢 做好重點控制」, 將有一系列活動介紹食物安全重點控制(HACCP)這個系統性科學方法, 以確定、評估及控制食物製造過程中的各種危害。作為國際認可系統, HACCP是將有關步驟融合在食物製造過程的每個環節中, 以進行食物安全管理的有效預防方法。

我們邀請了「食物安全『誠』諾」的承諾人參與當天的簽署儀式, 以表揚他們對食物安全的支持。此外, 我們還邀請了國泰航空飲食服務(香港)有限公司的代表出席, 分享採用食物安全重點控制(HACCP)系統的優點和效益。

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2018 Food Safety Talk Series on "Adopt Food Safety System - HACCP"

The Centre for Food Safety is going to hold a series of talks on related topics during the period from July to December 2018. The talks will introduce the concept of Hazard Analysis Critical Control Point (HACCP), Antimicrobial Resistance (AMR) and Five Keys to Food Safety so as to enrich the public/trade with food safety knowledge. The talks will be conducted in Cantonese. Details of the talks are listed as follows:

Trade series

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Trade_Series.html



Public series

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Public_Series.html



二零一八年度「食安新趨勢 做好重點控制」食物安全講座系列

中心於二零一八年七月至十二月期間舉辦一系列講座, 向公眾/業界介紹食物安全重點控制(HACCP)系統, 抗菌素耐藥性及「食物安全五要點」, 從而提高大家對食物安全的認識。講座以粵語進行。有關講座的詳情如下:

業界篇

https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Trade_Series.html



公眾篇

https://www.cfs.gov.hk/tc_chi/whatsnew/whatsnew_act/2018_Food_Safety_Talk_Series_on_Adopt_Food_Safety_System_HACCP_Public_Series.html

