

Food Safety Charter 2009

Most foodborne diseases can be prevented by adopting proper food handling practices. By making reference to the 5 Keys to Safer Food promulgated by the World Health Organization, the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department has developed the “5 Keys to Food Safety (5 Keys): *Choose, Clean, Separate, Cook and Safe Temperature*”.

The food trade’s participation is of utmost importance to the promotion of the 5 Keys. In 2008, the CFS implemented a new activity, the Food Safety Charter, in which members of the food trade were invited to sign up to the Charter showing their commitment to promote the “5 Keys to Food Safety”.

This year, CFS continues to pool efforts in the community to enhance food safety via the Food Safety Charter 2009. Upon signing the Charter this year, the signatory is committed to promote and practise the “5 Keys to Food Safety”, to set a good example for the food trade to help build a food safe city, as well as to build a good image of the signatories.

A Charter is presented to all signatories for display and their information will be uploaded onto the designated “Food Safety Charter” website of CFS. Stickers and badges showing “Food Safety Charter 2009” are also provided to them in order to achieve more publicity.

To recognise the continuous support of the food trade in ensuring food safety, a new recognition scheme is introduced to the Charter this year. Under the recognition scheme, food trade associations which have signed the Charter and also successfully encouraged their members to sign the Charter for three consecutive years will be granted a Star Award in the Charter. Licensed food premises which have signed the Charter for three consecutive years and met the food safety and hygiene requirements in the past two years will be granted an Award in the Charter.