Implementation of the Pesticide Residues in Food Regulation (Cap. 132CM)

Centre for Food Safety
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Background

- The Pesticide Residues in Food Regulation (Regulation) came into operation in 1 August 2014 after a two-year grace period.
- There are two Schedules
  - Schedule 1 specifies a list of maximum residue limits / extraneous maximum residue limits for certain pesticide-food pairs (i.e. the maximum concentration of specified pesticide residues permitted in specified food commodities);
  - Schedule 2 specifies a list of exempted pesticides.

Since the commencement of the Regulation on 1 August 2014, we have continued with our efforts to ensure the food safety of vegetables supplied to Hong Kong through control at source and the Food Surveillance Programme.

Control at Source

- As the Mainland is the major supplier of vegetables to Hong Kong, the Government and the Mainland authorities have established administrative arrangements under which vegetables supplied to Hong Kong must come from registered vegetable farms and production and processing establishments under the supervision of the relevant Entry-Exit Inspection and Quarantine Bureau in accordance with the requirements set out in the Administrative Measures on the Quarantine of the Vegetables Supplied to Hong Kong and Macao.

- Every year officers of CFS inspect registered farms on the Mainland to ensure that the agricultural products supplied to Hong Kong are wholesome and safe at source.
Import Arrangements

Under the administrative arrangements between the Government and the Mainland regulatory authorities,

- all vegetables supplied to Hong Kong must come from registered vegetable farms and production and processing establishments under the supervision of the relevant Entry-Exit Inspection and Quarantine Bureau,
- must be accompanied with supporting documents to ensure food safety

Food Surveillance Programme

Surveillance at Import, Wholesale and Retail Levels

- CFS takes food samples at the import, wholesale and retail levels
- adopts a risk-based approach in determining the types of samples to be collected, the frequency and number of samples taken for testing, and the types of laboratory analysis that need to be conducted
- The surveillance programme is under regular review, taking into account factors including past food surveillance results, local and overseas food incidents as well as relevant risk analysis

Advice to Trade

- to adopt the control-at-source approach for ensuring food safety
- should understand the origin of the food for sale and the use of pesticide on these food products, conduct relevant laboratory testing according to the needs
- choose reputable food suppliers who can provide the necessary documentary evidence, and keep the relevant records
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