



致食物安全电子信息订阅者:

Dear E-news recipients,

以下信息已上载到食物安全中心(中心)网站:

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

食物安全焦点(2018年7月第144期)

Food Safety Focus (144th Issue, July 2018)

今期热门焦点包括:

The topics of the current issue are:

- 萝蔓生菜及免治肉类中的O157:H7型大肠杆菌
- *E. coli* O157:H7 in Romaine Lettuce and Ground Meat Products
- 抗菌素耐药性—同样也是食物安全问题
- Antimicrobial Resistance -- Also a Food Safety Issue
- 水果有益，但受立百病毒污染的话可夺命！
- Fruits Are Healthy, But Contamination With Nipah Virus Can Be Deadly!
- 有毒鰕虎鱼误当弹涂鱼 小心致命河豚毒素
- Beware the Fatal Tetrodotoxin of Mudskipper-like Toxic Gobies

欢迎到以下网页阅览上述月刊:

You are most welcome to read the publication at:

中文:

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

English:

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

食物安全中心 7月24日起调整对日本食品进口本港的管制措施

CFS adjusted import control measures on Japanese food from July 24

中心公布由7月24日中午12时起有条件准许日本茨城、栃木、千叶及群马四个县的蔬菜、水果、奶和奶类饮品及奶粉进口本港。对福岛县的上述产品的进口禁令则仍然有效。食环署署长发出的相关《食物安全命令》所列的措施与现时对该四个县的野味、肉类、家禽、禽蛋和水产的进口安排相若，而且增加了出口商证明

书的额外保障。

The CFS announced that with effect from noon on July 24, the import of vegetables, fruits, milk, milk beverages and dried milk from four Japanese prefectures, namely Ibaraki, Tochigi, Chiba and Gunma, into Hong Kong are permitted with conditions while the import ban on the abovementioned products from Fukushima remains in force. The measures listed in the relevant Food Safety Order issued by the Director of Food and Environmental Hygiene are similar to the existing import requirements on game, meat, poultry, poultry eggs and aquatic products from the four prefectures, and are buttressed by the exporter certificate as an additional safeguard.

详情请参阅以下网页:

Please click into the webpage for details:

中文:

https://www.cfs.gov.hk/sc_chi/programme/programme_rafs/programme_rafs_fc_01_30_Nuclear_Event_and_Food_Safety.html

English:

http://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fc_01_30_Nuclear_Event_and_Food_Safety.html

食物安全日 2018 推广食物安全重点控制系统

Food Safety Day 2018 promotes hazard analysis and critical control points system

中心 7 月 17 日举办「食物安全日 2018」, 今年的主题是「食安新趋势 做好重点控制」, 「食物安全重点控制」系统着重积极预防, 对食物业及消费者皆有好处。为了让市民和食物业界更了解「食物安全重点控制」系统的原则和运作, 中心已把有关资讯上载其网页及为业界编制相关食物安全指引, 并会举办连串活动, 包括讲座和工作坊, 推广该系统和食物安全的相关信息如抗菌素耐药和「食物安全五要点」。

The CFS held the Food Safety Day 2018 on July 17 and the theme of Food Safety Day this year is “Adopt Food Safety System – Hazard Analysis and Critical Control Points (HACCP)”. The HACCP system, which focuses on active prevention, can benefit both the food trade and consumers. To increase the understanding of the principles and operation of the HACCP system among the public and the food trade, the CFS has uploaded information onto its website and compiled relevant food safety guidelines for the trade. A series of activities including seminars and workshops will be held to promote the HACCP system and related information such as antimicrobial resistance and the "Five Keys to Food Safety".

详情请参阅以下网页:

Please click into the webpage for details:

中文:

https://www.cfs.gov.hk/sc_chi/press/20180717_7043.html

https://www.cfs.gov.hk/sc_chi/programme/programme_haccp/programme_haccp.html

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

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

English:

http://www.cfs.gov.hk/english/press/20180717_7043.html

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

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

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