

食物安全中心

Centre for Food Safety



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目錄

Contents

第一章 引言	5	Chapter 1 Introduction	5
第二章 食物安全專員的話	6	Chapter 2 Message from the Controller	7
第三章 理想、使命及核心價值	10	Chapter 3 Vision, Mission and Core Values	11
第四章 概念與運作方式	12	Chapter 4 Concept and Approach	13
第五章 食物安全中心組織圖	14	Chapter 5 Organisation Chart of the CFS	14
第六章 風險管理	16	Chapter 6 Risk Management	17
6.1 進口食物的安全管制		6.1 Safety Control of Imported Food	
6.1.1 香港的食物供應情況		6.1.1 Hong Kong Food Supply	
6.1.2 提高食物溯源能力		6.1.2 Food Traceability Enhancement	
6.1.3 聯絡內地當局		6.1.3 Liaison with the Mainland Authorities	
6.1.4 就蔬菜、禽蛋和魚類與內地當局訂立行政安排		6.1.4 Administrative Arrangements for Vegetables, Eggs and Fish with Mainland Authorities	
6.1.5 巡視內地農場及加工廠		6.1.5 Inspection of Mainland Farms and Processing Plants	
6.1.6 邊境檢驗工作		6.1.6 Inspection at the Border	
6.1.7 與其他部門合作		6.1.7 Working with Other Department	
6.1.8 電腦系統		6.1.8 Computer System	
6.1.9 有關進口管制的化驗工作		6.1.9 Laboratory Support for Import Controls	
6.2 監察屠房的活生食用動物		6.2 Monitoring of Live Food Animals at Slaughterhouses	
6.3 食物監察		6.3 Food Surveillance	
6.3.1 規管食物標籤		6.3.1 Food Labelling Control	
6.3.2 處理食物投訴		6.3.2 Handling of Food Complaints	
6.4 處理食物事故		6.4 Management of Food Incidents	
6.4.1 處理食物事故		6.4.1 Food Incident Management	
6.4.2 處理食物中毒事件		6.4.2 Food Poisoning Management	
6.4.3 確保大型國際活動的食物安全		6.4.3 Upholding Food Safety in Large-scale International Events	
6.4.4 收回食物的法定權力		6.4.4 Statutory Power on Food Recall	
6.5 制定食物標準		6.5 Setting of Food Standards	
6.6 營養資料標籤制度		6.6 Nutrition Labelling Scheme	
第七章 風險評估	36	Chapter 7 Risk Assessment	37
7.1 風險評估研究及食物消費量調查		7.1 Risk Assessment Studies and Food Consumption Survey	
7.2 總膳食研究		7.2 Total Diet Study	
第八章 風險傳達	40	Chapter 8 Risk Communication	41
8.1 舉行活動以廣納持分者的意見		8.1 Incorporating Stakeholders' Perspectives Activities	
8.1.1 業界諮詢論壇		8.1.1 Trade Consultation Forum	
8.1.2 消費者聯繫小組		8.1.2 Consumer Liaison Group	
8.2 為持分者而設的資訊系統		8.2 Information Systems for Stakeholders	
8.2.1 快速警報系統		8.2.1 Rapid Alert System	
8.2.2 食物安全電子信息		8.2.2 Electronic News (E-news)	
8.3 宣傳及教育資料		8.3 Publicity and Educational Materials	
8.3.1 中心網頁		8.3.1 CFS Website	
8.3.2 期刊		8.3.2 Regular Publications	
8.4 宣傳及教育運動		8.4 Publicity and Education Campaign	
8.4.1 食物安全日		8.4.1 Food Safety Day	
8.4.2 營養標籤宣傳及教育運動		8.4.2 Publicity and Education Campaign on Nutrition Labelling	
8.4.3 食物安全「誠」諾		8.4.3 Food Safety Charter	
8.5 食物安全專家委員會		8.5 Expert Committee on Food Safety	
8.6 成為指定的世界衛生組織合作中心		8.6 Designation as a World Health Organization Collaborating Centre	
8.7 網絡聯繫		8.7 Networking	
第九章 未來發展	52	Chapter 9 The Future	53
附錄 食物安全專家委員會名單	54	Appendix Membership of Expert Committee on Food Safety	54

第一章 Chapter 1

引言

確保食物安全是香港特別行政區政府的主要政策方針之一。為加強規管食物安全的職能，以及回應市民對提高食物安全水平日益殷切的期望，當局於二零零六年五月在食物環境衛生署轄下成立食物安全中心，集中資源監控和規管食物安全。

Introduction

Ensuring food safety is a major policy objective of the Government of the Hong Kong Special Administrative Region. To enhance the food safety regulatory functions and to meet the growing public expectation for better food safety standards, the Centre for Food Safety (CFS) was established in May 2006 under the Food and Environmental Hygiene Department. The establishment of the CFS allows the Administration to be more focused on the approach on controlling and regulating food safety.

第二章 Chapter 2

食物安全專員的話

食物安全中心(中心)於二零零六年五月成立，我感到十分高興見證中心邁入第六周年。過去五年，中心在提升本港食物安全達到高水平的工作上，克服許多巨大的挑戰，又取得不少矚目的成績。

中心成立之際，本港正面對一連串市民關注的食物事故，中心遂推行多項措施改善不同範疇的食物安全規管工作，包括食物監察、食物事故處理、風險傳達和食物標準制定等。

政府於二零零六年成立食物安全專家委員會，以便中心可就制定食物安全措施和檢討食物安全標準的事宜，徵詢不同界別的意見，包括學者和專業人士等來自本港、內地和海外專家，消費者組織，以及食物業人士。為凸顯政府、業界與消費者三方合作對確保食物安全的重要性，中心定期與主要持分者舉行諮詢論壇，聽取他們的意見，並向他們闡釋現行和擬議的政策及做法。中心設有多個溝通途徑，宣揚食物安全資訊，例如網上通訊《食物安全焦點》向業界和市民提供最新的食物事故消息和食物安全資訊，而每月發表的《食物安全報告》則公布日常食物監察結果，讓市民掌握較新的測試結果資料。此外，在二零零八年二月推出的快速警報系統亦證明能有效向業界發出緊急食物安全警報。

香港超過九成的食物都是進口的，匯聚了世界各地林林總總的食品，素有「美食天堂」的稱譽。不論是本港或海外發生的食物事故，往往引起市民留意，將持續成為市民的關注焦點。中心致力加強偵察和迅速應對食物事故和新出現問題的能力，以積極主動處理食物事故，從而減少事故可能對市民健康造成的影響。回顧過去數年，我們面對不少挑戰，例如二零零六年的蘇丹紅事件、二零零七年的蠟油魚事件、二零零八年的三聚氰胺事件、二零零九年美國食物受沙門氏菌污染的事件及二零一一年德國食物受二噁英污染的事件，其間同事堅守崗位，全力以赴，令中心可迅速有效應對上述事件，釋除市民對本港市面上食物供應安全的疑慮。在撰寫本文時，本港正處理進口日本食物因二零一一年三月福島核電廠事件受輻射污染而可能出現的影響。隨着食物供應全球化，我們將會繼續面對有關食物安全生產和分銷的挑戰。



Message from the Controller

I am delighted to see the Centre for Food Safety (CFS) moving into its sixth year since its establishment in May 2006. Over the past five years, the CFS has overcome substantial challenges and made considerable achievements in promoting a high level of food safety in Hong Kong.

The CFS was established amidst a series of food incidents causing public concern. The CFS has since implemented a number of initiatives to improve its work in various areas of food safety control, including food surveillance, handling food incidents, risk communication and setting food standards, etc.

An Expert Committee on Food Safety was established in 2006 to facilitate the CFS to seek advice from local, Mainland and overseas experts including academics, professionals, consumer group and members of the trade, on the formulation of food safety measures and the review of food safety standards. To underline the importance of a tripartite relationship among the Government, the industry and consumers in ensuring food safety, the CFS has instituted a series of regular consultation forums with the key stakeholders to listen to their views as well as to explain our current and proposed policies and practices. The CFS has developed multiple communication avenues to promulgate food safety information. Examples include the Food Safety Focus, an online newsletter to update the trade and the public on food incidents and food safety information, and the monthly Food Safety Report which announces results of routine food surveillance so that the public could have more up-to-date information on our test results. The Rapid Alert System launched in February 2008 also proves to be very useful for disseminating urgent food safety alerts to the trade.

Hong Kong imports over 90% of its food and the great diversity of food of this gourmet paradise comes from all over the world. Food incidents, whether local or overseas, often attract public attention and will always remain an issue of public concern. The CFS has strived to handle food incidents in a proactive manner by strengthening its ability to identify and respond to food incidents and emerging issues promptly in order to reduce any potential adverse impact on public health. In the past few years, we faced the challenges of the Sudan dyes incident in 2006, the oilfish incident in 2007, the melamine incident in 2008, the salmonella contamination of food in the United States in 2009 and the dioxin contamination of food in Germany in 2011. With the support of my dedicated colleagues in the CFS, we responded to the incidents in a quick and efficient manner to ease the public's anxiety on the safety of the food available in the Hong Kong market. At the time of writing this message, Hong Kong is handling the possible impact of radiation contamination of imported

中心負責確保本港舉行大型國際活動期間的食物安全。在二零零八年奧林匹克運動會和殘疾人奧林匹克運動會馬術比賽及二零零九年東亞運動會舉行期間，中心積極監察本港及海外食物事故，協助有關膳食供應商制定安全餐單和推行食物安全管理系統，最終達到第二十九屆奧林匹克運動會組織委員會(北京奧組委)所訂的「食物中毒零事故」目標，實在教我們高興。

在立法工作方面，政府推行預先包裝食物營養資料標籤制度，規定這類食物必須標示能量及七種核心營養素(即碳水化合物、蛋白質、總脂肪、飽和脂肪、反式脂肪、鈉和糖)。有關法例於二零零八年五月獲立法會通過，並於二零一零年七月一日生效。至於《公眾衛生及市政條例》的修訂，包括賦權主管當局作出命令禁止輸入和供應問題食物，以及命令回收有關食物，亦於二零零九年四月獲立法會通過，並於同年五月生效。至於最近期的立法工作，則有新的《食物安全條例》於二零一一年三月獲立法會通過，將於同年八月一日生效。新條例包括設立食物進口商及分銷商強制登記制度和規定食物商須備存交易紀錄等，以便發生食物事故時可追查食物來源和分銷點，中心因此將會更有能力保障食物安全。

二零一零年十月，中心獲指定為世界衛生組織(世衛)食物中化學物風險分析合作中心，我們深感榮幸。我們將會繼續加強與世衛及區內其他食物安全當局的合作，更積極參與國際公共衛生事務。

最後，我在此感謝各同事不辭勞苦，竭誠工作。在大家的不斷支持下，我深信我們定會繼續進步，更有能力應付未來的各種挑戰，保障本港的食物安全。

食物安全專員
陳漢儀醫生

food from Japan arising from the Fukushima nuclear power plant incident in March 2011. With globalisation of food supply, we shall continue to face challenges for safe food production and distribution.

The CFS is tasked to uphold food safety in large-scale international events held in Hong Kong. During the 2008 Olympic and Paralympic Equestrian Events and the 2009 East Asian Games, the CFS actively monitored local and overseas food incidents and assisted relevant caterers to develop safe menus and implement food safety management systems. We were pleased to achieve the target of "zero incident in food poisoning" set by the Beijing Organising Committee for the Games of XXIX Olympiad (BOCOG).

On the legislative front, the Government introduced a Nutrition Labelling Scheme for prepackaged food, requiring the labelling of energy plus seven core nutrients, namely carbohydrates, protein, total fat, saturated fat, trans fat, sodium and sugars. The relevant legislation was enacted by the Legislative Council (LegCo) in May 2008 and came into effect on 1 July 2010. An amendment to the Public Health and Municipal Services Ordinance to provide power for the authority to make orders to prohibit the import and supply of problem food, and order the recall of such food was also passed by the LegCo in April 2009 and commenced operation in May 2009. Most recently, the new Food Safety Ordinance was passed by LegCo in March 2011 and will come into force on 1 August 2011. The new ordinance will further provide the CFS with power to safeguard food safety through, among others, a mandatory registration scheme for food importers and distributors and a requirement for food traders to maintain transaction records, in order to facilitate tracing of food sources and distribution points in the event of a food incident.

We are most honoured to be designated by the World Health Organization (WHO) as a WHO Collaborating Centre for Risk Analysis of Chemicals in Food in October 2010. We will continue to strengthen our cooperation with WHO and other food safety authorities in the region and enhance our participation in the global public health arena.

Last but not least, I would like to thank all my colleagues for their hard work and dedication. With their unfailing support, I am confident that we will continue to improve our ability to meet all the challenges ahead to safeguard Hong Kong's food safety.

Dr. Constance Chan
Controller, Centre for Food Safety

第三章 Chapter 3

理想、使命及核心價值

理想

致力成為各方信賴的
食物監管領導機構，
保障市民健康。

使命

通過政府、食物業界及
消費者三方的合作，確保在香港出售
的食物安全和適宜食用。

核心價值

正直誠信、公平公正、
追求成效、專業敬業、
積極回應、公開透明。

Vision, Mission and Core Values

Vision

To be a leading food authority that
commands the confidence of all
stakeholders in protecting the health
of the people.

Mission

To ensure food sold in Hong Kong is safe
and fit for human consumption through
tripartite collaboration among the
Government, food trade and consumers.

Core Values

Integrity, fairness, effectiveness,
professionalism, responsiveness and
transparency.

第四章 Chapter 4

概念與運作方式

概念

- 中心採用世界衛生組織和聯合國糧食及農業組織倡導的「風險分析」方式來確保食物安全，包括制定食物標準和食物安全監控措施。
- 這一策略涵蓋「由農場到餐桌」整個食物供應鏈，包括農產品生產、食品加工、批發和零售。



運作方式

- 「風險分析」方式包括風險評估、風險管理和風險傳達三方面的工作。
- 中心以多個界別專業人員為本的團隊方式運作，包括公共衛生醫生和護士，獸醫和衛生督察，以及精於食物微生物學、營養學、食物科學及科技、毒理學、食物化驗和食物生物科技等不同學科領域的專才。
- 中心與食物安全有關的所有持分者合作，包括消費者和業界。
- 中心與國際食物機構及出口食物到本港的國家和地區的有關當局緊密合作，以便能有效地監管食物安全。
- 此外，中心在作出決策時，以最新的科學和證據為依據，並參考獲國際認可的最佳方法。

Concept and Approach

Concept

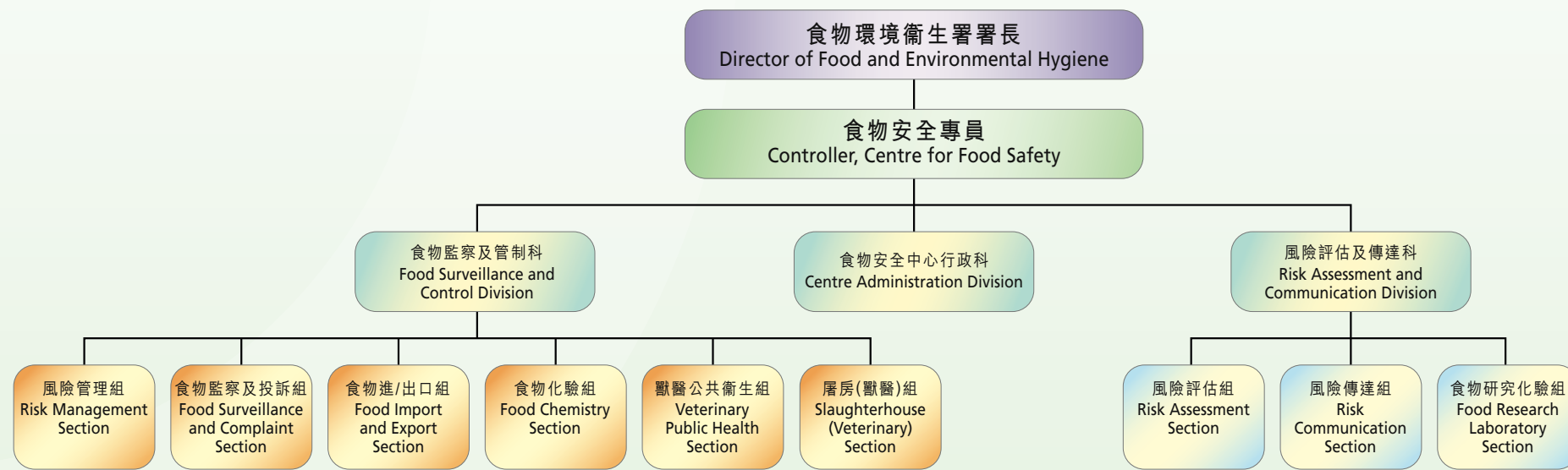
- The CFS adopts the “Risk Analysis” approach, a strategy advocated by World Health Organization (WHO) and Food and Agriculture Organization (FAO) of the United Nations, to ensure food safety, including development of food standards and food safety regulatory measures.
- This strategy covers the food supply chain “from farm to table”, including primary production, processing, wholesale and retail.

Approach

- The “Risk Analysis” approach encompasses risk assessment, risk management and risk communication.
- The CFS has a multi-disciplinary team which includes public health physicians and nurses, veterinarians and health inspectors. There are also professional staff from a broad range of disciplines who have expertise in areas such as food microbiology, nutrition, food science and technology, toxicology, food chemistry and food biotechnology.
- The CFS works with all food safety stakeholders, including consumers and traders.
- The CFS works closely with international food organisations and relevant authorities of the countries and regions exporting food to Hong Kong to achieve effective control on food safety.
- The CFS also makes use of best available science and evidence to guide the decision making process and makes reference to international best practice in its work.

第五章 Chapter 5

食物安全中心組織圖 Organisation Chart of the CFS



食物監察及管制科

風險管理組

- 調查和處理食物事故
- 調查食肆的食源性疾病事故

食物監察及投訴組

- 在全港推行食物監察計劃
- 處理食物投訴
- 檢查食物標籤
- 執行與食物有關的法例

食物進/出口組

- 實施食物進口管制和出口驗證
- 對食物加工廠進行審核檢查
- 執行與食物有關的法例
- 在進口層面推行食物監察計劃

食物化驗組

- 統籌食物測試
- 就食物安全標準、食物化驗及有關測試提供專業意見

獸醫公共衛生組

- 就有關食用動物人畜共患病的食物安全事宜提供專業意見
- 就活生食用動物和活家禽實施進口管制
- 對供港的活生食用動物和食品農場進行審核檢查
- 為動物源性食品簽發衛生證明書

屠房(獸醫)組

- 在屠房實行食用動物疾病監察計劃
- 監察食用動物的藥物殘餘
- 在屠房內對食用動物進行宰前檢驗和監察屠房內動物的福利

食物安全中心行政科

- 提供行政支援服務，包括辦公地方、人事及編制、財務及會計和其他一般事務等

風險評估及傳達科

風險評估組

- 進行與食物有關的危害研究，並評估風險
- 定期監察食物事故，並就食物安全標準提供意見

風險傳達組

- 舉辦有關食物安全的宣傳和教育活動
- 透過不同渠道與食物業人士和消費者溝通
- 處理有關食物安全的查詢

食物研究化驗組

- 進行化學測試和食物研究
- 就風險評估提供科學數據和資料

Food Surveillance and Control Division

Risk Management Section

- Investigates and manages food incidents
- Investigates food borne illness outbreaks at food premises

Food Surveillance and Complaint Section

- Implements a territory-wide food surveillance programme
- Handles food complaints
- Inspects food labels
- Enforces food legislation

Food Import and Export Section

- Exercises food import control and export certification
- Conducts audit inspections of food processing plants
- Enforces food legislation
- Implements food surveillance programme at import level

Food Chemistry Section

- Coordinates food tests
- Provides professional advice on food safety standards, food chemistry and related tests

Veterinary Public Health Section

- Provides professional advice on food safety issues relating to zoonotic diseases in food animal
- Exercises import control on live food animal and poultry
- Conducts audit inspections to farms exporting live food animals and products to Hong Kong
- Issues health certificates for food of animal origin

Slaughterhouse (Veterinary) Section

- Operates disease surveillance programme for food animals in slaughterhouses
- Monitors drug residues in food animals
- Conducts ante-mortem inspection on food animals and monitors animal welfare in slaughterhouses

Centre Administration Division

- Provides administrative support services including accommodation, personnel

and establishment, financial and accounting, and other general matters

Risk Assessment and Communication Division

Risk Assessment Section

- Conducts studies of food-related hazards and assesses risks
- Monitors regularly food incidents and provides advice on food safety standards

Risk Communication Section

- Organises promotional and educational activities on food safety
- Communicates with trade and consumers through various channels
- Handles enquiries on food safety

Food Research Laboratory Section

- Conducts chemical testing and food research
- Provides scientific data and information for risk assessment

第六章 Chapter 6

風險管理

6.1 進口食物的安全管制

6.1.1 香港的食物供應情況

香港相當依賴進口食物，尤其是從內地輸入的新鮮食物。由於食物業全球一體化以致從世界各地輸入的食物種類繁多，加上食物科技日新月異、資訊流通快速、生活水準提升及消費者期望提高等因素，使食物安全管理的工作日益困難和挑戰重重。我們必須進行源頭監控和在邊境管制站監察，以保障本港的食物安全。中心與出口伙伴(特別是內地)緊密合作，可及早監察到食物鏈出現的問題，這是確保進口香港的食物可供安全食用的關鍵。

6.1.2 提高食物溯源能力

食物供應鏈是一個複雜的網絡，當中包括農民、食物加工商、進口商、代理商、運輸商、批發商和零售商。食物能夠追查來源，有助食物業和食物當局採取最適當的風險管理行動，盡量減低對公眾健康造成危害，因此這一點是確保食物安全的關鍵條件。中心致力在各層面提高食物溯源能力。

中心在二零零六年年底實施食物進口商及分銷商自願登記計劃。有關計劃分階段推行，涵蓋所有食物類別，最後階段已於二零零八年十月展開。政府已就強制登記計劃和備存紀錄規定訂立新的《食物安全條例》，條例將於二零一一年八月一日生效。政府設立法定的追查機制，方便鑑定和追查食物的來源，協助確定有關食物在本港的分銷情況，以便在有需要時可就問題食物採取自願或法定回收行動，並適時向業界及消費者發放信息。

6.1.3 聯絡內地當局

我們大部分的食物都在境外生產，不受本港當局直接監察。鑑於內地食物在本地市場的比重，與內地當局緊密合作日漸重要。香港與內地有關當局，包括國家質量監督檢驗檢疫總局(國

Risk Management

6.1 Safety Control of Imported Food

6.1.1 Hong Kong Food Supply

Hong Kong depends heavily on imported food, in particular, fresh food from the Mainland. The sheer diversity of food from around the world due to globalisation of the food trade, advancement in food technology, rapid information flow, improvements in living standard and heightened consumer expectations have made the work of food safety management increasingly difficult and challenging. Control at source and monitoring at the border control points are essential for ensuring food safety in Hong Kong. Close collaboration between the CFS and exporting partners, in particular, the Mainland, in monitoring at the early points of the food supply chain, is crucial to ensuring that only safe food enters the local market.

6.1.2 Food Traceability Enhancement

The food supply chain is a complex web involving farmers, food processors, importers, distributing agents, transporters, wholesalers and retailers. Traceability of food allows both the food trade and authorities to take the most appropriate risk management actions to minimise risk to public health. Therefore, it is an important requirement for ensuring food safety. The CFS promotes enhancement of traceability of food products at all levels.

A voluntary registration scheme for food importers and distributors was introduced at the end of 2006. This scheme was implemented in phases to cover all food types and the last phase was launched in October 2008. A legislative mandatory registration scheme and record keeping requirements have also been provided in the newly enacted Food Safety Ordinance which will take effect on 1 August 2011. The establishment of a legislative trace-back mechanism would facilitate identification and tracing of the source and in determining the extent of distribution of the food in Hong Kong so that, where necessary, targeted recalls by voluntary or statutory means can be implemented, and information can be disseminated to the trade and consumers in a more timely manner.

家質檢總局)和廣東省政府，於二零零三年建立通報機制，並在有需要的情況下不時更新。

6.1.4 就蔬菜、禽蛋和魚類與內地當局訂立行政安排

為加強對內地供港蔬菜、禽蛋和淡水魚的安全監控，香港已與內地當局訂立行政安排。按照有關安排，所有內地輸港的蔬菜、禽蛋和淡水魚必須來自註冊農場及加工廠，並附有由內地有關當局簽發的衛生證明書及/或相關文件。

6.1.5 巡視內地農場及加工廠

政府已與內地當局就食用動物和肉類、家禽及蔬菜等多種食品的進口規定達成協議。由中心獸醫和衛生督察組成的小組定期到向本港供應食用動物及食物的內地農場和加工廠進行巡視和審核檢查，確保符合香港的規定。

二零零八年，中心推出新措施，定期派員巡視內地註冊菜場，以確保進口農作物的安全。巡視工作的重點集中在除害劑的應用、務農方法和菜場會否受污染。

6.1.6 邊境檢驗工作

中心人員會對經文錦渡邊境管制站進入本港的活生食用動物(包括豬、牛、羊和家禽)、淡水魚和其他新鮮食物(例如蔬



中心人員在文錦渡食品管制辦事處檢驗一批進口蔬菜和抽取樣本
Inspection and sampling of vegetables from an imported consignment at Man Kam To Food Control Office



中心人員在文錦渡食品管制辦事處，從運送生奶的車輛抽取樣本
Taking of raw milk sample from vehicle at Man Kam To Food Control Office

6.1.3 Liaison with the Mainland Authorities

Since most of our food is produced outside Hong Kong and such production is not under the direct monitoring of the Hong Kong authorities, it has become increasingly important to work more closely with the Mainland authorities given the share taken up by Mainland food in the local market. Notification mechanisms with the relevant Mainland authorities, including the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ) and the Guangdong Provincial Government were established in 2003 and kept updated whenever necessary.

6.1.4 Administrative Arrangements for Vegetables, Eggs and Fish with Mainland Authorities

To strengthen the controls on the safety of imported food, administrative arrangements have been established with the Mainland authorities on vegetables, eggs and freshwater fish imports. Under these arrangements, all vegetables, eggs and freshwater fish exported to Hong Kong must originate from registered farms and processing plants and be accompanied by health certificates and/or relevant documents issued by the respective Mainland authorities.

6.1.5 Inspection of Mainland Farms and Processing Plants

Protocols on import requirements for food animals and a number of food items such as meat, poultry and vegetables have been developed with the Mainland authorities. Teams from the CFS, comprising veterinarians and health inspectors conduct regular visits to inspect and audit the Mainland farms and processing plants that supply food animals and food to Hong Kong, in order to ensure compliance with our requirements.

In 2008, the CFS launched a new initiative to conduct regular inspections of registered vegetable farms in the Mainland for ensuring safety of imported produce. The farm inspections focus on the application of pesticides, agricultural practice and possible farm pollution.

6.1.6 Inspection at the Border

The CFS staff undertake inspection of live food animals (including pigs, cattle, goats and poultry), freshwater fish and other fresh food such as vegetables, meat, poultry and milk that enter the Man Kam

菜、肉類、家禽及奶類)進行檢驗，並抽取樣本作化學分析、微生物化驗及/或其他測試。為了加強對內地活生淡水魚及其製品的檢驗工作，中心轄下位於長沙灣副食品批發市場和西區副食品批發市場的海旁辦事處一直實行24小時運作。

為了打擊走私肉類活動，中心自二零零八年二月起引入偵緝犬計劃，在各主要邊境管制站偵察未經申報的非法進口肉類。特種犬隻經訓練後可偵察各種生肉，包括家禽、豬肉、牛肉、火雞及野味。當偵緝犬發現走私肉類，中心人員會上前調查，有關肉類會被扣查，而旅客/進口商可能會遭檢控。



迪嬋正偵察非法進口的生肉
Diva is detecting illegal import of raw meat



領犬員與新尼一同搜查車輛
Dog handler and Sunny are conducting vehicle search

6.1.7 與其他部門合作

為了更有效採取執法行動，中心一向在文錦渡邊境管制站與香港海關合作打擊走私肉類活動，以及並非來自內地註冊農場及加工廠的蔬菜和淡水魚進口活動。

6.1.8 電腦系統

為了進一步加強監察進口食物的安全，中心正開發一套新的電腦系統，並將於二零一一年年中推出。新系統的啟用將會提升各管制站的食物進口管制工作的運作效率。

To Border Control Point. Samples are collected for chemical analyses, microbiological examinations and/or other tests. To strengthen the inspection work of live freshwater fish and their products imported from the Mainland, the CFS has been carrying out round-the-clock import control at the waterfront offices in the Cheung Sha Wan Wholesale Food Market and the Western Wholesale Food Market.

To counter the problem of meat smuggling, the CFS has introduced a detector dog programme since February 2008 to detect undeclared meat illegally imported into Hong Kong at the major border control points. Special dogs are trained to detect all raw meat, including poultry, pork, beef, turkey, and game. When detected by the detector dogs and investigated by the CFS officers, the contraband meat will be seized and the passengers/importers may be prosecuted.

6.1.7 Working with Other Department

For more effective enforcement action, the CFS has been working in collaboration with the Customs and Excise Department (C&ED) at Man Kam To Border Control Point to curb meat smuggling and import of vegetables and freshwater fish that do not originate from registered Mainland farms and processing plants.

6.1.8 Computer System

To further enhance the monitoring of the safety of imported food, a new computer system is being developed and will be rolled out in mid 2011. The inception of the new system will improve the operational efficiency in the import control of food consignments entering Hong Kong through various food control points.

6.1.9 Laboratory Support for Import Controls

As a food control measure, the Man Kam To Food Laboratory (MKTFL) provides analytical service for the routine testing of vegetables, fruits and raw milk imported into Hong Kong through Man Kam To Border Control Point.

To provide quality analytical support on food safety control, the MKTFL operates a quality system in full compliance with ISO/IEC 17025 - "General Requirements for the Competence of Testing



中心人員在文錦渡食品管制辦事處檢驗內地冰鮮豬肉
Inspection of Mainland chilled pork at Man Kam To Food Control Office

6.1.9 有關進口管制的化驗工作

文錦渡食物化驗室對文錦渡邊境管制站入境的蔬菜、水果和生奶進行日常化驗服務，作為食物管制措施。

為了在食物安全管理工作上提供優質化驗服務，文錦渡食物化驗室推行品質管理系統，有關系統完全符合ISO/IEC 17025《測試及校正實驗所能力的通用規定》。二零零三年，文錦渡食物化驗室就蔬菜的殘餘除害劑測試及奶類的殘餘獸藥測試獲得香港認可處轄下香港實驗室認可計劃的認可資格，而奶類的三聚氰胺測試最近亦獲得認可。為確保維持高水平的化驗能力，文錦渡食物化驗室經常參加認可國際機構舉辦的能力測試，這些機構包括英國食品和环境研究機構及亞太區實驗所認可合作組織。



檢驗人員在屠房抽取尿液樣本，以監察食用動物體內殘留的農用化學物及獸藥
Inspection officer is collecting the urine sample at slaughterhouse for monitoring residues of agricultural chemicals and veterinary drugs in food animals

6.2 監察屠房的活生食用動物

為了向市民提供安全衛生的本地屠宰鮮肉，中心監察活生食用動物的健康狀況，並由衛生督察檢驗被宰動物的肉類，然後才確定為適宜供人食用。

中心人員在屠房進行宰前檢驗，可及早發現可傳染動物或人類的疾病，並盡快作出呈報和調查，從而採取適當的控制、消毒和預防措施，以免把疾病傳播給市民或本港農場的動物。

中心人員定期收集健康和染病食用動物的樣本，以進行細菌、病毒和寄生蟲化驗。



農林督察為屠房存放欄內的食用動物逐一進行宰前檢驗
The Field Officers are conducting ante-mortem inspection on each food animal inside the holding lairages in slaughterhouses

and Calibration Laboratories". Since 2003, the MKTFL has attained accreditation status covering the testing of vegetables for pesticide residues and milk for veterinary drug residues under the Hong Kong Laboratory Accreditation Scheme (HOKLAS) managed by the Hong Kong Accreditation Service. The scope of accreditation has recently been extended to the testing of melamine in milk. To ensure a continued high level of analytical competence, the MKTFL participates regularly in proficiency tests organised by recognised international bodies including the Food and Environment Research Agency, United Kingdom and the Asia Pacific Laboratory Accreditation Cooperation.

6.2 Monitoring of Live Food Animals at Slaughterhouses

To provide the public with safe and wholesome fresh meat from animals slaughtered in local slaughterhouses, the CFS monitors health status of the live food animals, and meat from the slaughtered animals is examined by health inspectors before passing as fit for human consumption.

The CFS staff conduct ante-mortem inspection at slaughterhouses. This enables early detection of diseases that are contagious to animals or humans and allows notification and investigation to be made as soon as possible so that appropriate control, disinfection and preventive measures can be taken to stop the spread of any diseases to the public or animals on local farms.

The CFS staff regularly collect samples from both healthy and ailing food animals to test for bacteria, viruses and parasites.

The CFS monitors the presence of residues of prohibited and restricted agricultural chemicals and veterinary drugs in food animals presented for slaughter to ensure that meat originating from such animals is safe for human consumption.

The CSF staff also monitor animal welfare at slaughterhouses. Apart from preventing inhumane handling of livestock, arrangements will also be made to separate and instigate emergency slaughter of animals that are injured or suspected of being affected by disease to prevent unnecessary suffering.



衛生督察使用手提裝置記錄在進口、批發和零售層面抽取的食物樣本資料，以作風險評估之用

Health Inspector using a handheld device to record food sample details taken at import, wholesale and retail levels for the risk assessment of food supply

中心人員監察待宰食用動物體內殘留的違禁和受限制農用化學物及獸藥情況，以確保這些動物的肉類可供人安全食用。

此外，中心人員又監察屠房內的動物福利。除了防止牲口遭不人道對待外，還會對受傷或疑似患病的動物採取隔離措施和進行緊急屠宰，以免牠們承受不必要的痛苦。

6.3 食物監察

食物監察計劃是中心保障食物安全工作的重要一環。中心督察在進口、批發和零售三個層面抽取食物樣本作微生物、化學及輻射測試，以確保有關食物適宜供人食用和符合本

港食物安全標準。該計劃每年共化驗約65 000個食物樣本(即每1 000名市民約九個樣本)。

食物監察計劃根據過去本港和海外食物事故及食物中毒事件、以往的食物監察計劃結果，以及國際食物安全當局訂定的食物標準來制定。該計劃包括以下主要範疇：(i)日常食品監察；(ii)專項食品調查；(iii)時令食品調查；以及(iv)本港普及食品專題調查。中心參考海外和本港的最新食物風險分析，不時調整食物監察的範圍及力度。二零一零年年底，中心添置了一套專用的電腦系統加強支援有關交換資料、監察和追查裝備，從而提升食物監察計劃的運作效率。

6.3.1 規管食物標籤

食物標籤規管計劃亦是中心的重點工作，旨在確保本港市面上預先包裝食物的標籤符合《食物及藥物(成分組合及標籤)規例》。中心每年會檢查約55 000個在本港市面出售的預先包裝食物，看看是否符合一般標籤規定以及在二零一零年七月生效的營養標籤規定。

6.3 Food Surveillance

The Food Surveillance Programme is a key component of the CFS's work to ensure food safety. Inspectors take food samples at import, wholesale and retail levels for microbiological, chemical and radiological testing to ensure that the food is fit for human consumption and complies with the local food safety standards. Each year a total of about 65 000 food samples are tested under the Food Surveillance Programme (i.e. about nine samples per every 1 000 population).

The Food Surveillance Programme is formulated by taking into account local and overseas food incidents and food poisoning outbreaks in the past, previous food surveillance results, and food standards stipulated by international food safety authorities, etc. The Programme covers the following main areas: (i) routine food surveillance; (ii) targeted food surveillance; (iii) seasonal food surveillance; and (iv) popular local food items. The CFS adjusts the scope and intensity of food surveillance from time to time by considering the latest overseas and local risk analyses. In late 2010, a dedicated computer system was installed to strengthen support in information exchange, monitoring and tracking facilities and hence improving the operational efficiency of the food surveillance programme.

6.3.1 Food Labelling Control

Food Labelling Control Programme is also a key component of the CFS's work to ensure the labelling for prepackaged food in the local market complies with the Food and Drugs (Composition and Labelling) Regulations. A total of about 55 000 prepackaged food on sale in the local market is checked every year for compliance with general labelling and nutritional labelling requirements after the latter came into force in July 2010.

6.3.2 Handling of Food Complaints

The CFS is responsible for investigation of food complaints lodged by members of the public. Examples of food complaints are presence of foreign substance in food, unwholesome food, deterioration of food and the improper labelling of prepackaged food. The CFS's roles are to conduct investigations, to stop the sale and supply of unsafe and unhygienic food, and to take enforcement action against the food manufacturers/importers/vendors concerned.

6.3.2 處理食物投訴

中心負責調查市民就食物作出的投訴，例如食物含有雜質、不衛生、腐壞，以至預先包裝食物沒有加上正確標籤。中心的工作是進行調查，停止不安全和不衛生的食物在市面上出售和供應，以及對有關食物製造商/進口商/銷售商採取執法行動。

中心會視乎情況，對違反條例及其附屬法例有關食物安全規定的個案採取法律程序。



醫生、護生及衛生督察正在
食肆調查食物中毒個案
*Medical officer, nurse
and health inspector are
investigating a food poisoning
case at a restaurant*

6.4 處理食物事故

6.4.1 處理食物事故

中心每天均會留意在本港和海外發生的食物事故，評估事故對本港市民健康的影響，並在有需要時採取跟進行動，以確保食物安全和保障市民健康。這些跟進行動包括加強進口管制，抽取有關食物樣本進行化驗，要求業界停售和回收有問題產品，以及發出公告通知公眾。此外，中心又加入國際食物安全資訊網絡，例如由世界衛生組織與聯合國糧食及農業組織一同建立的國際食品安全當局網絡，以及歐盟食品和飼料快速預警系統。一旦發生可能影響本港的國際食物事故時，中心會與有關網絡緊密聯絡，掌握最新的相關資訊，以便迅速採取跟進行動。



衛生督察正檢查食肆的
冷藏設施
*Health inspectors are
checking refrigeration
facilities of a food premises*

Legal proceedings against contravention of the food safety provisions of the Ordinance and its subsidiary legislations would be taken by the CFS as appropriate.

6.4 Management of Food Incidents

6.4.1 Food Incident Management

The CFS monitors local and overseas food incidents on a daily basis. These incidents are evaluated with respect to their impact on local public health. The CFS initiates follow up actions whenever necessary to safeguard food safety and protect public health. Examples of the follow up actions include strengthening import control, collecting samples for testing, requesting traders to stop selling and recalling the affected products, and issuing public announcements. Besides, the CFS participates in international food safety information networks, such as the International Food Safety Authorities Network (INFOSAN) established by the World Health Organization and the Food and Agriculture Organization, as well as the "Rapid Alert System for Food and Feed (RASFF)" of the European Union. Whenever an international food incident with possibility of affecting Hong Kong occurs, the CFS will closely liaise with the concerned network to keep updated of the relevant information in order to take prompt follow up actions.



助理署長(食物監察及管制)李小苑醫生在有關食物安全報告的記者會上發言
*Assistant Director(Food Surveillance & Control), Dr Lee Siu-yuen, speaks at a press
conference on the Food Safety Report*

6.4.2 處理食物中毒事件

中心聯同衛生署轄下衛生防護中心調查食肆的食物中毒事件和食源性傳染病，查明肇事原因，採取適當的控制措施，並協助追查不潔食物的來源。此外，中心又會派員到有關食肆教導食物從業員有關食物、個人和環境衛生守則。

6.4.3 確保大型國際活動的食物安全

在本港舉辦大型國際活動時，例如二零零八年奧林匹克運動會及殘疾人奧運會馬術比賽和二零零九年東亞運動會，中心負責確保整段期間的食物安全。「食物安全策略」包括協助有關膳食供應商制定安全餐單和推行食物安全管理系統，為供應商員工提供培訓、加強巡查食肆、進行專項食品調查、制定部門應變計劃和參與演習。中心在活動舉行期間繼續積極監察本港及海外食物事故，作好準備在有需要時立即採取應變行動。



食物及衛生局局長周一嶽(右二)由前食物環境衛生署署長卓永興(右三)陪同巡視東亞運動會籌委入住的酒店的中央廚房

The Secretary for Food and Health, Dr York Chow (second right), accompanied by the then Director of Food and Environmental Hygiene, Mr Cheuk Wing-hing (third right), inspected the central kitchen of a hotel resided by EAG committee members



特別為二零零九年東亞運動會而成立的食物安全諮詢小組向逾2 000名餐飲業管理及處理食物人員提供食物安全培訓，並舉辦研討會及工作坊

The dedicated Food Safety Advisory Team for the 2009 East Asian Games holds food safety training, seminars and workshops for over 2 000 catering managers and food handlers

6.4.2 Food Poisoning Management

The CFS, in collaboration with the Centre for Health Protection of the Department of Health, investigates food poisoning and food borne infectious diseases in food premises, identifies the contributing factors in the outbreaks, implements appropriate control measures and assists in tracing sources of unwholesome food. The CFS also educates the food handlers about food, personal and environmental hygiene at the food premises concerned.

6.4.3 Upholding Food Safety in Large-scale International Events

The CFS is tasked to uphold food safety in large-scale international events held in Hong Kong (e.g. the 2008 Olympic and Paralympic Equestrian Events and the 2009 East Asian Games). The "Food Safety Strategy" includes assisting relevant caterers in developing safe menus and implementing food safety management systems, providing training to relevant catering staff, enhancing inspections to food premises, conducting targeted food surveillance, preparing departmental contingency plan and taking part in drills. During the events, the CFS continues to actively monitor local and overseas food incidents and prepares for immediate responses when necessary.



特別為二零零八年奧林匹克運動會及殘疾人奧運會馬術比賽成立的食物安全諮詢小組，視察沙田場館的飲食設施，並提供意見

The dedicated Food Safety Advisory Team for the 2008 Olympic and Paralympic Equestrian Events inspects and advises on catering facilities at the venue in Sha Tin

6.4.4 收回食物的法定權力

鑑於二零零八年發生奶類及奶製品含有三聚氰胺的食物事故，不少社會人士要求賦權主管當局，在市民健康可能受到威脅時，禁止輸入和供應問題食物，以及命令收回有關食物。當局已修訂《公眾衛生及市政條例》(第132章)，向食物環境衛生署署長授予這項權力，有關修訂已於二零零九年五月八日生效。《食物安全條例》在二零一一年八月一日生效後，第132章內這一部分將會轉移至《食物安全條例》。



二零零八年九月至十一月發生三聚氰胺事件，其間中心化驗了超過4 000個食物樣本，處理了超過7 000個電話查詢和1 000個書面查詢，並把化驗結果每天上載至中心網頁

During the melamine incident from September to November 2008, the CFS tested over 4 000 food samples and handled over 7 000 telephone enquiries and 1 000 written enquiries. The test results were uploaded daily to the CFS website.

6.5 制定食物標準

在制定本港的食物標準時，中心參考和採納食品法典委員會就食物訂立的國際標準。此外，亦會參考其他地方的標準，特別是出口食物到本港的主要地區，例如內地。本港的食物標準除了要與國際標準一致外，亦必須顧及本港情況。雖然中心在本港進行的一些風險評估研究可為本港的食物標準提供科學依據，但中心在制定標準的過程中亦會考慮專家和主要持分者(例如公眾和業界)的意見。

中心不斷檢討現有的食物標準，以配合國際發展和確保市民健康得到充分保障。二零零八年，中心就食物內染色料、防腐劑及抗氧化劑，以及有害物質標準的規例作出檢討。在食物內染色料方面，隨着《修訂規例》於二零零八年六月獲立法會通過並於同年十二月生效，紅2G已從《食物內染色料規例》(第132H章)的准許染色料名單中剔除。有關管制食物內使用防腐劑及抗氧化劑的修訂規例於二零零八年

6.4.4 Statutory Power on Food Recall

The food incident in the year 2008 related to melamine in milk and dairy products triggered calls for the Authority to have the power to prohibit the import and supply of food and to order a recall of the food concerned when there is a possibility of a danger to public health. An amendment to entrust the Director of Food and Environmental Hygiene with such power was introduced to the Public Health and Municipal Services Ordinance (Cap 132) and commenced operation on 8 May 2009. This part of Cap 132 will be transferred to the Food Safety Ordinance upon its commencement of operation on 1 August 2011.

6.5 Setting of Food Standards

In developing the local food standards, the CFS makes reference to and adopts international food standards established by the Codex Alimentarius Commission. Standards of other jurisdictions, in particular those of our major food-exporting partners, e.g. the Mainland, may also be taken into consideration. Apart from harmonisation with international standards, it is also important to take into account the local situation. While specific local risk assessment studies conducted by the CFS can provide scientific basis for the local food standards, advice from experts and views from major stakeholders, e.g. the public and the trade, are also considered in setting the local food standards.

The CFS has been constantly reviewing the existing food standards so as to keep abreast of international developments and to ensure that public health is adequately protected. In 2008, the CFS has reviewed the regulations related to the standards of food colouring matters, preservatives and antioxidants, and harmful substances in food. Regarding colouring matters in food, following an Amendment Regulation which was passed in June 2008 and came into effect in December of the same year, Red 2G was deleted from the list of permitted colouring matters in the Colouring Matter in Food Regulations (Cap 132H). The Amendment Regulation on the control of the use of preservatives and antioxidants in food which came into effect in July 2008 enabled the local standards on preservatives and antioxidants in food to be harmonised with the Codex standards to all extent possible. There was a transitional period of two

七月生效，使本港的食物內防腐劑及抗氧化劑標準盡量與食品法典委員會的標準一致。當局給予業界兩年過渡期，讓他們有足夠時間為《修訂規例》所帶來的轉變作好準備。二零零八年九月，內地數千名兒童因飲用三聚氰胺污染的奶粉而受影響，事件備受國際關注。當局迅速採取行動，香港在全球率先制定有關食物中容許的三聚氰胺最高濃度法定上限。有關法定上限於二零零八年九月二十三日獲立法會通過，三聚氰胺現時是受《食物內有害物質規例》(第132AF章)指定管制的有害物質之一。二零一零年，中心因應國際最新的科學發展，檢討食物內甜味劑的標準，修訂規例將紐甜及甜菊醇糖苷列為經准許的甜味劑，已於同年八月一日生效。

中心已展開的其他標準制定工作包括：

- 擬訂有關食物中殘餘除害劑的立法建議，並檢討現行的食物中獸藥殘餘標準。
- 訂立有關食物中貝類毒素及真菌毒素的規管標準，以配合最新的國際發展和本港需要。
- 檢討食物中重金屬的標準。

6.6 營養資料標籤制度

在食物標籤上提供營養資料，是推廣均衡飲食、保障公眾健康的重要方法。《2008年食物及藥物(成分組合及標籤)(修訂：關於營養標籤及營養聲稱的規定)規例》(《修訂規例》)已於二零零八年五月獲立法會通過，並於二零一零年七月一日生效。《修訂規例》引進一套營養資料標籤制度，目的是(i)幫助消費者作出有依據的食物選擇；(ii)鼓勵食品製造商提供符合營養準則的食品；以及(iii)規管有誤導或欺詐成分的標籤和聲稱。

《修訂規例》涵蓋食物標籤上兩類主要營養資料，即營養標籤及營養聲稱。根據《修訂規例》，除獲得豁免的項目外，所有預先包裝食物都必須加上載有能量及七種指定營養素(即蛋白質、碳水化合物、總脂肪、飽和脂肪、反式脂肪、鈉及糖)的營養標籤。此外，預先包裝食物亦必須符合《修訂規例》中的特定條件，才可作出營養聲稱。

years to allow sufficient time for the trade to prepare for the changes brought about by the Amendment Regulation. In September 2008, milk powder tainted with melamine in the Mainland affecting thousands of children attracted much of the world's attention. With swift actions undertaken locally, Hong Kong was the first place in the world to set legal limits for the maximum concentration of melamine allowed in food. The legal limits were enacted on 23 September 2008, and melamine is now one of the harmful substances specifically controlled by the Harmful Substances in Food Regulations (Cap 132AF). In 2010, the CFS reviewed the standards for sweeteners in food by taking into account the latest scientific and international developments. The Amendment Regulation to add neotame and steviol glycosides to the list of permitted sweeteners took effect on 1 August 2010.

Other standard setting work which has been commenced by the CFS includes:-

- preparing legislative proposal on pesticide residues in food, and reviewing the existing standards for veterinary drug residues in food.
- setting regulatory standards for shellfish toxins and mycotoxins in food to take into account the latest international developments and meet local needs.
- reviewing standards for heavy metals in food.



自二零零八年立法會通過《修訂規例》後，中心已展開為期三年(二零零八至二零一一年)的營養標籤宣傳及教育運動，以推廣如何運用營養標籤實踐健康飲食。中心採取了一系列措施，協助業界遵從《修訂規例》，並提高市民對這方面的認識，務求令營養資料標籤制度充分發揮效益。中心將繼續透過不同渠道向業界提供協助，並藉着各項宣傳及教育活動向公眾推廣營養資料標籤制度。



顧問醫生(社會醫學)(風險評估及傳達)何玉賢及前高級醫生(風險傳達)王敏菁出席有關推行營養標籤宣傳及教育運動的記者會
Consultant (Community Medicine) (Risk Assessment & Communication) Dr Ho Yuk-yin, and the then Senior Medical Officer (Risk Communication) Dr Wong Man-ching, at a press conference to launch the publicity and education campaign on nutrition labelling

6.6 Nutrition Labelling Scheme

Provision of nutrition information on food labels is an important public health tool to promote a balanced diet. The Food and Drugs (Composition and Labelling) (Amendment: Requirements for Nutrition Labelling and Nutrition Claim) Regulation 2008 (“the Amendment Regulation”) was passed by the Legislative Council in May 2008 and came into force on 1 July 2010. The Amendment Regulation introduces a Nutrition Labelling Scheme which aims to (i) assist consumers in making informed food choices; (ii) encourage food manufacturers to apply sound nutrition principles in the formulation of foods; and (iii) regulate misleading or deceptive labels and claims.

The Amendment Regulation covers two main types of nutrition information on food labels, namely nutrition labelling and nutrition claims. According to the Amendment Regulation, nutrition labelling setting out energy and seven specified nutrients (namely protein, carbohydrates, total fat, saturated fat, trans fat, sodium and sugars) is mandatory for prepackaged foods unless otherwise exempted. In addition, specific conditions as stipulated in the Amendment Regulation must be fulfilled in making nutrition claims.

Since the passage of the Amendment Regulation in 2008, the CFS has launched a three-year (2008 – 2011) Publicity and Education Campaign on Nutrition Labelling, in order to promote the use of nutrition labelling in achieving healthy eating. A series of measures were implemented to facilitate the trade to comply with the Amendment Regulation and to promote public understanding so as to reap the full benefits of the Scheme. The CFS will continue to provide support to the trade through various channels, as well as to promote the Nutrition Labelling Scheme to the general public through a variety of publicity and education activities.

第七章 Chapter 7

風險評估

在以風險為本的食物安全管制模式中，風險管理和傳達是以風險評估為科學依據。一般而言，風險評估包括下列四個元素：(i)確定食物危害；(ii)分析危害的特徵；(iii)評估市民受影響的程度；以及(iv)分析食物風險的特徵。透過這些風險評估程序，中心會評估與食物或食物配料有關的各類危害，以及確定這些危害對市民可能帶來的風險，從而制訂適當的風險管理措施和風險傳達信息，保障市民健康。



顧問醫生(社會醫學)(風險評估及傳達)何玉賢及科學主任(微生物)莊梓傑博士出席有關戊型肝炎在本港流行情況及預防之道的記者會
Consultant (Community Medicine) (Risk Assessment & Communication) Dr Ho Yuk-yin, and Scientific Officer (Microbiology) Dr Chong Tsz-kit, at a press conference on Epidemiology and Prevention of Hepatitis E in Hong Kong

Risk Assessment

Risk assessment forms the scientific basis, in a risk-based food safety control model, for risk management and risk communication. Typically, risk assessment consists of four components: (i) hazard identification, (ii) hazard characterisation, (iii) exposure assessment, and (iv) risk characterisation. By going through these risk assessment processes, hazards associated with food or food ingredients are evaluated and potential risk to the population is assessed, facilitating formulation of appropriate risk management actions and risk communication messages to protect public health.

7.1 Risk Assessment Studies and Food Consumption Survey

Every year, the CFS conducts a number of risk assessment studies, which consist of comprehensive reviews and analyses of food related hazards (e.g. chemical hazards, microbiological hazards) that are of public health significance. The results of risk assessment studies are translated into useful food safety information for the public in the form of “Risk in Brief” and risk assessment reports. They are available at the CFS website.

Risk from food depends not only on the nature and level of hazards present in food, but also the amount of consumption of that particular food. Updated and representative local data on food consumption is therefore essential to more accurately assess the risk to our population. The CFS has conducted the first territory-wide population-based Food Consumption Survey to collect information on the food consumption patterns of the general public in our locality and published the results in 2010. Findings will be used in risk assessment exercises such as the Total Diet Study (TDS).

7.2 Total Diet Study

TDS aims to assess whether the public is exposed to any hazards such as contaminants and food additives from diet, and also to find out the magnitude of the risk and the population groups which may be at higher risk.

TDS is a tool for estimating the dietary exposure to chemicals or nutrients across the total diet. It is recognised internationally as the most cost-effective way to estimate the dietary intake of various substances including contaminants and nutrients across the total diet for a range of population groups.

7.1 風險評估研究及食物消費量調查

中心每年均會進行多項風險評估研究，就與公眾健康攸關的食物危害(例如化學危害和微生物危害)作出全面評估及分析。風險評估研究結果會整理為實用的食物安全資訊，在《風險簡訊》和風險評估報告書內公布，並上載於中心網頁。

食物風險除了視乎食物的危害性質和水平外，還要計算進食的分量。因此，我們必須掌握本港最新和具代表性的食物消費量資料，才能更準確地評估這些危害對本港市民構成的風險。中心已進行首次全港市民食物消費量調查，蒐集本港市民食物消費模式的資料。有關結果已於二零一零年公布，將會用於總膳食研究等風險評估工作。

7.2 總膳食研究

總膳食研究旨在評估市民會否從膳食攝入污染物及食物添加劑等危害，以及找出這些風險的高低和哪個人口組別的風險較高。

總膳食研究可用來評估人們從整個膳食中攝入化學物或營養素的分量，是國際公認為最具成本效益的方法去估計不同人口組別從整個膳食中攝入各種物質(包括污染物和營養素)的分量。

由於全港市民食物消費量調查提供了本港食物消費量資料，故風險評估研究可擴大範圍，引入總膳食研究模式。我們日後將會更全面準確掌握本港市民從膳食中攝取各種物質的情況，為評估食物安全風險和規管食物供應的工作提供科學依據。

With the availability of local food consumption data from a population-based food consumption survey, risk assessment studies can be expanded incorporating a TDS approach. More comprehensive and accurate dietary exposures of the Hong Kong population would be obtained, which provides the scientific basis for assessing food safety risks and regulating food supply.



食物安全中心首席醫生(風險評估及傳達)蔡敏欣聯同消費者委員會宣傳及社區關係小組副主席許樹源教授，介紹本地非熱食甜品的微生物質素的聯合研究結果
Principal Medical Officer (Risk Assessment and Communication), Dr Teresa Choi, and Professor Ron Hui Shu-yuen, Vice-chairman of Publicity and Community Relations Committee of Consumer Council, introduced the result of a joint study on microbiological quality of non-hot served sweet food in Hong Kong

第八章 Chapter 8

風險傳達

風險傳達是風險分析中的重要元素。中心相信，風險傳達的主要目標是以清晰易明的用語，適時向有關人士提供有用和準確的相關資訊。中心自成立以來，已透過舉辦一連串活動和設立各種渠道，加強對市民和業界的風險傳達工作。

8.1 舉行活動以廣納持分者的意見

8.1.1 業界諮詢論壇

業界諮詢論壇提供一個平台，讓中心就食物安全事宜與業界交換意見，並收集業界對食物安全管制措施和風險傳達活動的意見。食物業商會、食物進口商/分銷商/製造商、超級市場經營商和零售商均踴躍參加諮詢論壇。



8.1.2 消費者聯繫小組

消費者聯繫小組提供一個平台，讓中心就各項食物安全事宜加強與市民溝通，從而收集市民的建議和意見，並了解市民對食物安全的知識、觀念和風險認知，藉以制訂適切的風險傳達信息，切合他們的需要。

8.2 為持分者而設的資訊系統

8.2.1 快速警報系統

中心時刻留意對市民有影響的食物事故。我們每天評估在本港和海外發生的食物事故對本港造成的影響，並迅速作出回應，以便盡量減低對市民健康的影響。為了讓業界和商會一同採取適當行動減低食物事故對市民健康造成的影響，中心於二零零八年二月一日正式推出「快速警報系統」。中心透過系統向業界發出電郵和傳真信息，闡述有關事故，並提供建議和查詢電話號碼。在有需要時，我們也會向業界發出短訊，提醒他們查看電郵和傳真信息。

Risk Communication

Risk communication is an important component of risk analysis. The CFS believes that the main goal of risk communication is to provide meaningful, relevant and accurate information in clear and understandable terms targeted to relevant audiences in a timely manner. Since the establishment of the CFS, a series of activities have been implemented and channels developed to enhance risk communication with the public and the trade.

8.1 Incorporating Stakeholders' Perspectives Activities

8.1.1 Trade Consultation Forum

The Trade Consultation Forum provides a platform for the CFS to exchange views on food safety matters with the trade and to collect their views and comments on food safety control measures as well as risk communication activities. The Forums are well attended by various food trade associations, food importers/distributors/manufacturers, supermarket operators and retailers.



大合照(消費者聯繫小組2011)

Group photo (Consumer Liaison Group 2011)



消費者聯繫小組討論環節 Consumer Liaison Group at discussion meeting



8.2.2 食物安全電子信息

中心為市民設立食物安全電子信息服務。市民在登記使用這項服務後，即可透過電郵方式接收最新的食物安全資訊，包括食物警報、期刊、活動資料和中心網頁內最新公布或更新的其他內容。

8.3 宣傳及教育資料

8.3.1 中心網頁

中心網頁為本港市民和海外人士提供可靠的最新食物安全資訊，內容豐富，包括食物警報、食物安全貼士、食物監察計劃結果等大眾關心的話題，以至食物規例及指引等有關食物業界的事宜。



不斷求進是中心網頁的特色之一。「消費者資訊天地」和「業界資訊天地」兩個專題網頁先後於二零零九年及二零一零年增設，提供全面的食物安全及營養資訊，分門別類，方便消費者和業界檢索所需。

8.3.2 期刊

中心定期出版《食物安全焦點》、《食物安全通訊》和《食物安全廣播站》等多份刊物。《食物安全焦點》是中心網頁內的

8.1.2 Consumer Liaison Group

The Consumer Liaison Group provides a platform for better communication with the public on various food safety issues so as to collect suggestions and comments from them; and to understand the public's knowledge, beliefs and risk perception on various food safety issues in order to tailor risk communication messages to meet their needs.

8.2 Information Systems for Stakeholders

8.2.1 Rapid Alert System

The CFS is constantly on the vigil to food incidents of public concern. We assess on a daily basis the local impact of food incidents identified locally and elsewhere in the world, and respond promptly to minimise any impact on public health. In order to enlist support from the trade and trade associations in taking appropriate action to minimise the public health impact of food incidents, the "Rapid Alert System" was officially launched on 1 February 2008. The CFS uses the "Rapid Alert System" to send out email and fax messages to the trade depicting the incident concerned, providing advice and enquiry phone numbers. We also make use of the Short Message Service (SMS) to alert the trade to check for email and fax messages.

8.2.2 Electronic News (E-news)

For members of the public, the CFS has established the Electronic News (E-news). By subscribing to E-news, members are provided with the most updated food safety information, including food alerts, periodicals, information of activities, and other contents newly published, or updated at the CFS website in the form of email.

8.3 Publicity and Educational Materials

8.3.1 CFS Website

The CFS website provides the latest and credible food safety information to people in Hong Kong and overseas countries. Information available varies from public concerned topics including Food Alert, Food Safety Tips and Food Surveillance Results to food trade related issues like Food Legislation and Guidelines.

電子月刊，旨在讓讀者深入了解近期的食物事故，減低風險的食物安全措施和政府針對事故的預防及應變工作。至於《食物安全通訊》及《食物安全廣播站》，則會每季出版，以生活化的方式簡介食物安全資訊和中心舉行的活動，對象分別是市民和業界。

為了讓市民可以隨時隨地接收食物安全資訊，中心在二零一一年四月推出手機版網頁(m.cfs.gov.hk)。市民可透過手機取得中心的最新資訊、食物警報及活動詳情。此外，中心正把流動應用程式擴展用於營養標籤、「食物安全『誠』諾」及其他課題的推廣工作。

8.4 宣傳及教育運動

8.4.1 食物安全日

中心每年透過舉辦食物安全日，藉此促進政府、業界和消費者三方的合作。過去數年，食物安全日均有不同主題，例如二零零八年的「遵從五大要點，確保食物安全」、二零零九年的「轉轉看看，食得更健康」及二零一零年的「健康有計，營養



二零零八年食物安全日 —— 遵從五大要點，確保食物安全
Food Safety Day 2008 – Follow 5 Keys to Ensure Food Safety

Continual enhancement is one of the characteristics of the CFS website. “Consumer Zone” and “Trade Webzone” are two zones newly created in 2009 and 2010 respectively to provide comprehensive information on food safety and nutrition in a well-structured manner so that consumers and members of the trade can get the information they need with ease.

8.3.2 Regular Publications

The CFS issues a number of publications at regular intervals such as “Food Safety Focus”, “Food Safety Bulletin” and “Food Safety Express”. “Food Safety Focus” is a monthly electronic newsletter available on the CFS website. It aims to attract readership who are interested in gaining more in-depth understanding of recent food incidents, food safety measures to reduce the risk and the Government preparedness and response in handling them. “Food Safety Bulletin” and “Food Safety Express”, published on a quarterly basis for public and trade respectively, introduce food safety messages and activities conducted by the CFS in a simple and lively manner.

To provide food safety information for people on the move, the CFS mobile website (m.cfs.gov.hk) has been launched in April 2011. Members of the public can get the latest information, food alert and activities detail of the CFS through the mobile phone. Moreover, the CFS is extending the mobile application to promotion of nutrition labelling, Food Safety Charter and other subjects.





二零零九年食物安全日 —— 轉轉看看，食得更健康
Food Safety Day 2009 – Turn and Look for Healthier Food Choices



二零一零年
食物安全日 ——
健康有計，
營養標籤1+7
Food Safety Day
2010 — For Your
Health, Count on
the Nutrition Label
1 + 7

標籤1+7」。節目包括由知名人士和藝人主持的綜合表演、攤位遊戲和展覽，以宣傳食物安全及食物相關事宜。

8.4.2 營養標籤宣傳及教育運動

為配合全新的預先包裝食物強制性營養資料標籤制度於二零一零年七月一日生效，中心推行為期三年(二零零八年至二零一一年)的營養標籤宣傳及教育運動，大力闡述營養資料標籤制度的好處，令市民更了解如何閱讀營養標籤和善用有關資料，以保持健康的飲食習慣。該運動根據持分者協作和有效傳播模式的原則設計，目的是讓理念相同的主要持分者參與其中，共同在

8.4 Publicity and Education Campaign

8.4.1 Food Safety Day

The Food Safety Day is an annual function organised by the CFS with a view to promoting tripartite collaboration among the Government, the food trade and the public. Various themes have been adopted over the years, like “Follow 5 Keys to Ensure Food Safety” in 2008, “Turn and Look for Healthier Food Choices” in 2009 and “For Your Health, Count on the Nutrition Label 1+7” in 2010. The event features a variety show hosted by celebrities and artistes, together with game booths and exhibition to promote food safety and food related issues.

8.4.2 Publicity and Education Campaign on Nutrition Labelling

To tie in with the commencement of the new mandatory Nutrition Labelling Scheme for prepackaged food on 1 July 2010, a three-year Publicity and Education Campaign on Nutrition Labelling (2008-2011) is in place to drive home the benefits of the Nutrition Labelling Scheme and enhance public understanding on how to read nutrition labels and make use of such information to maintain a healthy diet. The Campaign is devised on the basis of the principles of stakeholder partnership and effective communication models. It is aimed to involve important stakeholders who share a common vision to promote nutritional health in Hong Kong, and a strategic network of educational alliance has been formed to deliver health messages through co-ordinated target-based education programmes.



巡迴展覽
Roving Exhibition



食物衛生講座
Food Hygiene Seminar

本港推廣營養健康的信息。中心已建立策略性教育伙伴網絡，通過為不同對象舉行協調的教育活動，合力傳遞健康信息。

8.4.3 食物安全「誠」諾

「食物安全『誠』諾」由中心與食物業界共同創建。自二零零八年推出以來，「食物安全『誠』諾」一直協助業界在日常運作中融入合適的食物安全措施。中心邀請食物業簽署「食物安全『誠』諾」，向香港市民及世界各地遊客提供以食物安全為本、具創意和顧客至上的優質服務



8.5 食物安全專家委員會

為了進一步加強食物安全諮詢架構，中心轄下設有食物安全專家委員會，委員包括學者、專業人士、食物專家、食物業人士和消費者組織成員。委員會負責就保障市民健康而推行的食物安全工作策略和措施，以及有關食物安全及食物成分的標準/指引和其在本地適用性，向食物環境衛生署署長提供意見。此外，委員會亦會就推廣食物安全的風險傳達及公眾教育計劃的推行事宜，以及中心研究的新方向提供意見。



食物安全專家委員會會議 Meeting of Expert Committee on Food Safety

8.4.3 Food Safety Charter

Food Safety Charter has been jointly developed by the CFS and the food trade. Since its establishment in 2008, the Charter has been providing facilitation for the food trade to incorporate appropriate measures in the day to day practices. The trade is invited to sign up to the Charter to provide innovative and client-oriented quality services well-grounded on food safety for Hong Kong citizens and tourists from all over the world.



「食物安全『誠』諾2009」證書頒贈儀式
Food Safety Charter 2009 Presentation Ceremony

8.5 Expert Committee on Food Safety

To further strengthen the consultative framework on food safety, an Expert Committee on Food Safety is set up under the CFS. The Expert Committee consists of academics, professionals, food experts, members of the trade and consumer group and is responsible for advising the Director of Food and Environmental Hygiene on food safety operational strategies and measures to protect public health, as well as standards/guidelines relating to food safety and composition and their

8.6 成為指定的世界衛生組織合作中心

二零一零年十月，中心成為指定的世界衛生組織(世衛)食物中化學物風險分析合作中心。合作中心是世衛指定的機構，屬於其下的國際合作網絡內，須舉辦活動支援世衛在各層面推行的計劃。中心成為指定的世衛合作中心後，會透過收集、整理和交流信息，以及提供培訓及諮詢服務等工作，繼續與世衛及區內食物安全當局加強合作，共同提升食物安全水平。



食物環境衛生署署長梁卓文與食物安全專員陳漢儀醫生一同參觀深圳出入境檢驗檢疫局轄下的化驗室

Director of Food and Environmental Hygiene, Mr Clement Leung, and Controller of the Centre for Food Safety, Dr Constance Chan visited the laboratory of Shenzhen Entry-Exit Inspection and Quarantine Bureau

8.7 網絡聯繫

中心一直透過舉行會議和接待有關當局的訪問團，與不同持分者和世界各地的有關當局保持緊密聯繫。



二零零八年，中心人員與泰國牲畜發展處訪問團會面

Meeting with visiting delegation from Department of Livestock Development, Thailand in 2008



二零一零年，中心人員與新西蘭漁農及林務部訪問團會面

Meeting with visiting delegation from New Zealand Ministry of Agriculture and Forestry in 2010

suitable adoption in Hong Kong. The Committee also advises on the implementation of risk communication and public education programmes to promote food safety, as well as new directions for research to be commissioned by the CFS.

8.6 Designation as a World Health Organization Collaborating Centre

The CFS has been designated by the World Health Organization (WHO) as a WHO Collaborating Centre for Risk Analysis of Chemicals in Food in October 2010. A Collaborating Centre is an institution designated by the WHO to form part of an international collaborative network carrying out activities in support of WHO's programmes at all levels. As a WHO Collaborating Centre, the CFS will continue to strengthen its cooperation with WHO and other food safety authorities in the region to enhance food safety, such as through the collection, collation and sharing of information, and provision of training and advisory services.



中心人員由廣東出入境檢驗檢疫局官員陪同參觀蔬菜加工企業

Visit to a vegetable processing plant with officials of the Guangdong Entry-Exit Inspection and Quarantine Bureau

8.7 Networking

The CFS has maintained close liaison with various stakeholders and relevant authorities from around the world through meetings with them and receiving their visiting delegations.



二零一一年，中心人員與日本食物安全委員會訪問團會面

Meeting with visiting delegation from Japan Food Safety Committee in 2011

第九章 Chapter 9

未來發展

為應付日趨繁重的工作，中心已加強人手，並且確切檢討是否可以重新分配資源。在未來數年，中心必須不斷檢討人手和架構，才能適應轉變和推行新計劃。所有新發展將會順暢地融入日常工作，而我們在日常工作所得的知識也會用於構思創新的服務。憑藉過去五年所建立的基礎和在運作上所得經驗，中心將會不斷發展和改進，以達致社會的期望，為香港市民提供更好的服務。

The Future

To cope with the increasing amount of work, the CFS has been strengthening its manpower and critically reviewing any opportunity for redeployment of resources. In the years to come, on-going reviews of the manpower and structure is necessary to allow the CFS to adapt to changing circumstances and to implement new initiatives. Any new developments will be integrated seamlessly into our day-to-day work practices while the knowledge gained in our regular work will be utilised in coming up with innovative ideas. Building on its foundation and experience gained from the last five years, the CFS will continue to grow and improve, to live up to the expectations of the community and to better serve the people of Hong Kong.



附錄 Appendix

食物安全專家委員會名單 (2010 — 2012)

Membership of Expert Committee on Food Safety (2010 - 2012)

主席：

關海山教授

Chairman:

Professor Kwan Hoi-shan

本港委員：

陳培光醫生

陳恩強教授

馮馬潔嫻女士

何兆桓先生

林漢華博士

劉燕卿女士

李賴俊卿教授

李子誠博士

林麗娜女士

馬正勇教授

吳馬太醫生

黃煥忠教授

黃偉中先生

黃文秀博士

黃家和先生

Local Members:

Dr Chan Pui-kwong

Professor Thomas Chan Yan-keung

Mrs Jenny Fung Ma Kit-han

Mr Allen Ho

Dr Michael H W Lam

Ms Connie Lau Yin-hing

Professor Annisa Lee Lai Chun-hing

Dr Edmund Li Tsze-shing

Ms Lina Lim Lay-nak

Professor Ma Ching-yung

Dr Matthew Ng

Professor Jonathan Wong Woon-chung

Mr Lawrence Wong Ve-chung

Dr Wong Man-sau

Mr Simon Wong Ka-wo

海外委員：

Paul Brent博士

陳君石教授

蔡新民獸醫

喬雄梧教授

Overseas Members:

Dr Paul Brent

Professor Chen Jun-shi

Dr Chua Sin-bin

Professor Qiao Xiong-wu

食物安全專家委員會名單 (2008 — 2010)

Membership of Expert Committee on Food Safety (2008 - 2010)

主席：

關海山教授

Chairman :

Professor Kwan Hoi-shan

本港委員：

區倩嫻女士

陳培光醫生

陳恩強教授

張志強教授

馮馬潔嫻女士

何兆桓先生

龔燕霞女士

林漢華博士

劉飛龍醫生

劉燕卿女士

馬正勇教授

吳馬太醫生

黃煥忠教授

黃偉中先生

黃家和先生

Local Members:

Ms Catherine Au Sin-lun

Dr Chan Pui-kwong

Professor Thomas Chan Yan-keung

Professor Peter Cheung Chi-keung

Mrs Jenny Fung Ma Kit-han

Mr Allen Ho

Ms Cecilia Kung Yin-ha

Dr Michael H W Lam

Dr Lau Fei-lung

Ms Connie Lau Yin-hing

Professor Ma Ching-yung

Dr Matthew Ng

Professor Jonathan Wong Woon-chung

Mr Lawrence Wong Ve-chung

Mr Simon Wong Ka-wo

海外委員：

Paul Brent博士

陳君石教授

蔡新民獸醫

江育林教授

Overseas Members:

Dr Paul Brent

Professor Chen Jun-shi

Dr Chua Sin-bin

Professor Jiang Yu-lin

食物安全專家委員會名單 (2006 — 2008)

Membership of Expert Committee on Food Safety (2006 - 2008)

主席：

關海山教授

Chairman :

Professor Kwan Hoi-shan

本港委員：

陳培光醫生

陳恩強教授

鄭景翔先生

馮馬潔嫻女士

張思定先生

劉飛龍醫生

劉燕卿女士

梁志清博士

勞敬信獸醫

奧磐石博士

黃煥忠教授

王仕中博士

黃家和先生

邱霜梅博士

Local Members :

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Mr Colin K C Cheng

Mrs Jenny Fung Ma Kit-han

Mr Peter Johnston

Dr Lau Fei-lung

Ms Connie Lau Yin-hing

Dr Frederick Leung Chi-ching

Dr Lo King-shun

Dr Desmond K O'Toole

Professor Jonathan Wong Woon-chung

Dr Raymond Wong Sze-chung

Mr Simon Wong Ka-wo

Dr Carrie Willis

海外委員：

蔡新民獸醫

Marion Joy Healy博士

闕學貴醫生

Overseas Members:

Dr Chua Sin-bin

Dr Marion Joy Healy

Dr Kan Xue-gui

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