

## Member Survey Results on Street Food

Street food refers to multifarious food items widely available in the local market, including food sold on small skewers or in small packages. Examples of common types of street food include lo mei (such as pork intestines and octopus), deep-fried food (such as squid and green peppers), grilled food (such as chicken wings and sausages), reheated food (such as fish balls and siu mais) and baked food (such as egg puffs and waffles). From April to May, the Centre for Food Safety (CFS) conducted an online survey to gain an understanding on consumer awareness in relation to street food safety, and their attitudes and practices when choosing and consuming street food. Members were invited to participate in the survey.



It was found that most respondents had good knowledge of street food safety, and understood the Five Keys to Food Safety including the need to patronise licensed and hygienic food premises. In addition, many respondents understood that some types of street food might be more prone to contamination with certain pathogens. For example, food with egg ingredients was more likely found to contain *Salmonella* while it was easier for lo mei to be contaminated with *Bacillus cereus* and *Clostridium perfringens*.

Though they had basic understanding of safe temperatures, some of them overlooked certain food

safety concepts such as the 2-hour/4-hour rule.

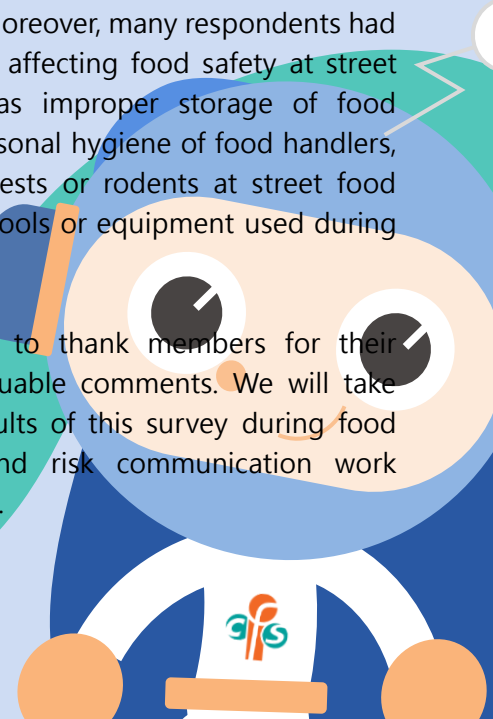
	Food held at 4°C-60°C for	For refrigeration to use later	For immediate use and consumption
<2 hours			
2-4 hours			
>4 hours			

High-risk foods held at temperatures between 4°C and 60°C for 4 hours or more **must be thrown away**.

As for the respondents' purchase attitudes, about half of them lacked confidence in buying street food. Most respondents were worried about unhygienic food preparation and production processes, and believed that collecting samples of street food for analysis and stepping up enforcement action against unlawful acts of street food outlets would be conducive to improving food safety.

When choosing street food, most respondents kept any eye on environmental hygiene of street food outlets. They also paid attention to food handlers' personal hygiene. Moreover, many respondents had witnessed conditions affecting food safety at street food outlets, such as improper storage of food ingredients, poor personal hygiene of food handlers, the appearance of pests or rodents at street food outlets and unclean tools or equipment used during food production.

The CFS would like to thank members for their participation and valuable comments. We will take into account the results of this survey during food safety promotion and risk communication work planning in the future.



## Food Safety Day 2024 – The Jianghu of Cooking: Need to Keep Bacteria at Bay? Safe Temperature is the Way!

Foodborne diseases, also known as food poisoning, incur significant health and economic costs worldwide. Many cases of foodborne disease occur due to food safety lapses in food preparation or handling in food service establishments or at home. A review of local food poisoning outbreak cases in 2023 suggests that improper food storage temperature is one of the most frequently found contributing factors. Food stored at the “Temperature Danger Zone” between 4°C and 60°C can allow bacteria to grow rapidly to dangerous levels, potentially leading to food poisoning.

Knowledgeable food handlers, including those who prepare food at home, can significantly reduce the risk of foodborne diseases and improve public health. With reference to the advice of the World Health Organization, the CFS has been promoting the 5 Keys to Food Safety within the local context, namely:

- Choose (Choose safe raw materials);
- Clean (Keep hands and utensils clean);
- Separate (Separate raw and cooked food);
- Cook (Cook thoroughly); and
- Safe Temperature (Keep food at safe temperature).

To echo World Food Safety Day, the CFS is taking the chance this year to promote the importance of proper temperature control in safeguarding food safety, which is one of the key components of the 5 Keys to Food Safety. We will also raise awareness on the use of the 5 Keys to Food Safety as the best measure in preventing foodborne diseases among food businesses and the public.



## Recruitment of the 8th-term Consumer Liaison Group Members

Thank you for your participation in the Consumer Liaison Group (CLG). It requires a joint effort from all stakeholders to ensure food safety. Your friends and family are also welcome to join the CLG. Please complete and return the attached membership form. It is also available for download from our website:

[https://www.cfs.gov.hk/english/committee/committee\\_clg\\_recruitment.html](https://www.cfs.gov.hk/english/committee/committee_clg_recruitment.html)

For enquiries, please contact Mr AU YEUNG on 2381 6275. Please return the completed membership form to us by fax (2893 3547), email (clg@fehd.gov.hk) or post (4/F, Food and Environmental Hygiene Department Nam Cheong Offices and Vehicle Depot, 87 Yen Chow Street West, Kowloon (Consumer Liaison Group)).

