



Dear E-news recipients,

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

(1) 'EAT TV' Food Safety Channel

The latest episode of EAT TV on “Leave me on the day of the anniversary of the bacteria 《School》” has premiered on the CFS' YouTube channel, and is co-streamed on the CFS' Facebook and Instagram pages.

Please click into the webpage for details:

YouTube: <https://www.youtube.com/watch?v=wJl10gQiWc>

Facebook: <https://www.facebook.com/share/v/GVA7yrE6PRXwBjP9/>

Instagram: <https://www.instagram.com/reel/DAIoRNxsZPQ/>

(2) Fresh Water Hairy Crabs and Food Safety

Autumn is the best season for savouring freshwater hairy crabs. Hairy crabs may harbor parasites and pathogens. They should be cooked thoroughly before consumption. The public should pay attention to food safety tips when buying, preparing or consuming hairy crabs.

Please click into the webpage for more information:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_sfst/whatsnew_sfst_Fresh_Water_Hairy_Crabs_and_Food_Safety.html

(3) Five Keys to Food Safety

Preventing foodborne diseases (food poisoning) requires cooperation among all members of the food chain. Many cases of foodborne illness occur sporadically and are often caused by preventable behaviours such as consuming raw or undercooked foods and engaging in unsafe practices of food preparation. Domestic food handlers and caregivers have a critical role in reducing the risk of foodborne diseases and preventing infections with 'superbugs'.

Welcome to click into the webpage for details:

https://www.cfs.gov.hk/english/consumer_zone/safefood_all/five_keys.html

(4) Safe Food at School

Safe and nutritious food supports the growth and promotes the wellbeing of children. Therefore, ensuring food safety at schools and childcare facilities is particularly essential, as young children are more vulnerable to food poisoning (foodborne diseases). Maintaining high food hygiene and safety standards can help to prevent food hazards and contamination and therefore, subsequent illness. People who work with food should receive appropriate food safety training. By learning about potential hazards and practising proper hygiene, food handlers, teachers and caregivers at schools and childcare facilities can prevent foodborne diseases and even threats to life.

To ensure food safety and hygiene awareness among schools and licensed food factories supplying school lunch boxes, and to cater for the new school year, the Centre for Food Safety (CFS) and the Environmental Hygiene Branch of the Food and Environmental Hygiene Department stepped up inspections of licensed food factories supplying school lunch boxes in various districts of Hong Kong and collected food samples for testing. Since July, the Department has inspected 46 licensed food factories supplying school lunch boxes and reminded operators of the proper way of handling school lunch boxes. At present, the CFS has collected 90 lunch box samples from those licensed food factories for microbiological examinations. Test results of all samples were satisfactory.

Welcome to click into the webpage for details:

<https://www.cfs.gov.hk/english/school/school.html>

https://www.cfs.gov.hk/english/press/20241009_11182.html

Centre for Food Safety

17.10.2024
