

Examination of Estimates of Expenditure 2007-08  
**CONTROLLING OFFICER'S REPLY TO  
INITIAL WRITTEN QUESTION**

Reply Serial No.

**HWFB(FE)06  
5**

Head : 49 Food and Environmental Hygiene Department

Question Serial No.

Subhead (No. & title) :

0543

Programme : (1) Food Safety and Public Health

Controlling Officer : Director of Food and Environmental Hygiene

Director of Bureau : Secretary for Health, Welfare and Food

Question :

Please advise on whether considerations have been given by the Administration to require handlers of high-risk foods to receive compulsory training so as to minimise the risk of food poisoning for the public.

Asked by : Hon. HO Chung-tai, Raymond

Reply :

Since May 2005, it is compulsory for licensed food premises producing high-risk food to appoint both a Hygiene Manager and a Hygiene Supervisor (HS) who have completed the training courses recognized by the Department to supervise the safe and hygienic operation of the food business. The Department has been providing free HS training courses to food handlers and will continue to do so in 2007-08.

Signature \_\_\_\_\_

Name in block letters \_\_\_\_\_ EDDY CHAN \_\_\_\_\_

Post Title \_\_\_\_\_ Director of  
Food and Environmental Hygiene \_\_\_\_\_

Date \_\_\_\_\_ 15.3.2007 \_\_\_\_\_