

**CONTROLLING OFFICER'S REPLY TO
INITIAL WRITTEN QUESTION**

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Question Serial No.

1810

Head: 49 Food and Environmental Hygiene
Department

Subhead (No. & title):

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene

Director of Bureau: Secretary for Food and Health

Question:

In 2013-14, the Food and Health Bureau will continue to collaborate with the Mainland authorities to explore the feasibility of applying information technology in enhancing the traceability of food. Regarding the development of the chilled meat and poultry trade in recent years, please provide information on the following:

- (a) the average daily quantity of fresh, chilled and frozen chickens, ducks, geese, beef, pork and other kinds of meat (in kilogram/number) imported into Hong Kong from the Mainland from 2008 to 2012 and their ratio;
- (b) the average daily quantity of chilled meat and poultry (in kilogram/number) imported into Hong Kong from places other than the Mainland;
- (c) the percentage of the average monthly quantity of imported chilled meat and poultry to the quantity of imported meat and poultry of the same kind from places other than the Mainland;
- (d) the expenditure involved in exploring the feasibility of applying information technology to enhance the traceability of food by the Administration, and the details of such work;
- (e) whether the Administration formulated special test procedures for the process of dividing chilled meat and poultry in the past five years (i.e. in 2008-09, 2009-10, 2010-11, 2011-12 and 2012-13); if yes, the details; if not, the reason(s);
- (f) whether the Administration keep any statistics on the daily arrival time of chilled meat and poultry to Hong Kong and the time required for dividing such meat and poultry; and whether there are any measures to ensure food safety is up to the standard required by the Administration during the process of dividing such meat and poultry; and
- (g) whether the Administration has imposed any specific hygiene requirements and regulatory control on the venues for carrying out the process of dividing chilled meat and poultry; if yes, the details; if not, the reason(s).

Asked by: Hon. TIEN Puk-sun, Michael

Reply:

The information sought is provided as follows -

- (a) From 2008 to 2012, the average daily quantities of fresh, chilled and frozen chicken, duck, goose, pork and beef imported from the Mainland and their respective share of the same type of import from the Mainland are tabulated as follows -

	Chicken		Duck		Goose		Pork		Beef	
	tonnes	%	tonnes	%	tonnes	%	tonnes	%	tonnes	%
Fresh	15.45	5.32	0	0	0	0	309.75	63.53	22.74	47.59
Chilled	109.24	37.64	57.04	89.39	31.03	96.82	37.04	7.60	0.10	0.21
Frozen	165.57	57.04	6.77	10.61	1.02	3.18	140.76	28.87	24.94	52.20
Total	290.26	100	63.81	100	32.05	100	487.55	100	47.78	100

- (b) From 2008 to 2012, Hong Kong imported from places other than the Mainland a daily average of 1.07 tonnes chilled chicken, 0.02 tonnes chilled duck, 0.02 tonnes chilled goose, 2.47 tonnes chilled pork and 13.48 tonnes chilled beef.
- (c) From 2008 to 2012, the average monthly quantity of chilled chicken, duck, goose, pork and beef relative to the quantity of the same kind of meat and poultry (chilled and frozen combined) imported from places other than the Mainland is about 0.98%, 2.57%, 0.65%, 0.87% and 5.83% respectively.
- (d) The Radio Frequency Identification (RFID) trial programme is an on-going collaborative study with the Mainland authorities which aims at applying RFID technique in tracking live pigs supplied to Hong Kong from Guangdong. The estimated expenditure incurred by the Food and Environmental Hygiene Department (the Department) in 2013-14 is \$2.30 million.
- (e) Imported chilled meat and poultry must be distributed in their original packaging from the Man Kam To Import Control Point to licensed cold stores for temporary storage, retail outlets with the permission for selling chilled meat and poultry or licensed food premises. Should there be the need to cut and repackage the chilled meat and poultry, they should be delivered to licensed food factories for further processing. These relevant premises shall conform to the safety and hygiene standards prescribed by the law, and comply with the relevant licensing requirements and conditions, such as provision of sanitary fitments and refrigeration facilities etc. They are also subject to regular inspections to ensure compliance with the above requirements and conditions, in the interest of safeguarding food safety.
- (f) The Department has no information on the daily arrival time of the chilled meat and poultry to Hong Kong and the average time required for distribution of the imported consignments. For measures to ensure food safety of chilled meat and poultry along the chain of distribution, please refer to the answer to part (e) of the question.
- (g) For hygiene requirements and regulatory control along the chain of distribution for chilled meat and poultry, please refer to the answer to part (e) of the question.

Name in block letters: Clement LEUNG

Post Title: Director of
Food and Environmental Hygiene

Date: 8.4.2013