

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

**FHB(FE)201**

Question Serial No.

3353

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:

As more and more cases of European meat products being adulterated with other meats came to light, please advise whether the Department will enhance surveillance on meat products by means of increasing the number of samples for testing and including more testing parameters, etc. in 2013-14; if yes, please give the details; if not, the reason(s).

Asked by: Hon. CHAN Ka-lok, Kenneth

Reply:

The Centre for Food Safety (CFS) conducts a Food Surveillance Programme to ensure that food for sale in Hong Kong complies with legal requirements and is fit for human consumption. A risk based approach is adopted in taking samples for chemical, microbiological and radiological testing. DNA testing for species identification had been done in the past in response to labelling complaints against individual products.

Since the onset of the meat adulteration incident in Europe, CFS has closely followed the progress made by the European investigation authorities. So far, two relevant products were found to have been offered for sale in Hong Kong. Although there was no evidence to suggest that consignments imported into Hong Kong had been adulterated, the vendors had stopped sale and recalled the products. Based on current evidence, this is an isolated incident mainly affecting European countries with little food safety risk to local consumers. The control measures implemented by the European authorities are considered effective. CFS will continue to monitor the situation and initiate appropriate risk management measures when necessary.

Name in block letters: Clement LEUNG

Post Title: Director of  
Food and Environmental Hygiene

Date: 8.4.2013