

**CONTROLLING OFFICER'S REPLY**

**FHB(FE)315**

**(Question Serial No. 6353)**

Head: (49) Food and Environmental Hygiene Department

Subhead (No. & title): (-) Not Specified

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene (Miss Vivian LAU)

Director of Bureau: Secretary for Food and Health

Question:

Please advise on the Department's expenditure and work involved in dealing with "reused oil" in 2015-16.

Asked by: Dr Hon KWOK Ka-ki (Member Question No. 274)

Reply:

In 2015, the Centre for Food Safety (CFS) collected 760 samples of edible oils for testing. All were considered satisfactory. CFS does not keep separate breakdown on the expenditure and manpower for taking edible oil samples for testing.

The Government intends to step up the regulation of the safety of edible fats and oils and the recycling of "waste cooking oils" in Hong Kong for the purposes of safeguarding food safety and promoting environmental protection. We launched a three-month public consultation in July 2015, and reported to the Legislative Council Panel on Food Safety and Environmental Hygiene in December 2015 on the findings of the consultation and the Government's observations about the views collected. The Government is in the course of formulating specific regulatory proposals. Among others, CFS is planning to conduct consultancy studies for developing guidelines on good practice in "re-used oils" for reference by the catering industry. The details of the studies, including the scope and timetable, are currently under consideration. The estimated expenditure of the consultancy studies is about \$3 million. The CFS would engage the trade in the process. The manpower and expenditure required for developing the guidelines will be absorbed from within existing resources.

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