

CONTROLLING OFFICER'S REPLY

FHB(FE)160

(Question Serial No. 0929)

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:

As regards the promotion of the Hazard Analysis and Critical Control Point (HACCP) approach, please advise on the following:

1. the estimated manpower and expenditure for the promotion work in 2017-18 and their comparison with the previous year's figures;
2. the implementation of HACCP-based food safety plans as adopted by the trade; and if such plans are not adopted, the difficulties encountered and follow-up actions; and
3. details of new promotion initiatives and activities, and the estimated resources involved, in 2017-18.

Asked by: Hon LO Wai-kwok (Member Question No. 17)

Reply:

The Centre for Food Safety (CFS) has been promoting the Hazard Analysis and Critical Control Point (HACCP) system as an integral part of its overall education and promotion programmes on food safety. There is no separate breakdown on the manpower and expenditure involved.

Application of HACCP is voluntary. It is the business decision of individual companies on whether to apply the HACCP system.

In 2017, CFS plans to organise 33 seminars to increase the awareness of the food trade and the public on the HACCP system and promote the application of the HACCP. Practice guidelines, bulletins and leaflets will be distributed during the seminars. CFS will explore further means to facilitate targeted sectors of the trade to adopt the HACCP system.