

CONTROLLING OFFICER'S REPLY

FHB(FE)348

(Question Serial No. 3474)

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:

Under Matters Requiring Special Attention, it is mentioned that the Department will continue to study the regulation of cooked meat. Please advise on the work progress in 2016 and the specific work plan and timetable for 2017, including the estimated manpower and resources required.

Asked by: Hon LEE Kok-long, Joseph (Member Question No. 73)

Reply:

The Government will continue to study the regulation of cooked meat, including looking into international practices. Also, the Government will continue to monitor the safety of meat products, conducting risk assessment on the safety of cooked meat, and taking samples for testing in 2017. The required manpower and expenditure will be absorbed from within existing resources.

In 2016, the Centre for Food Safety of the Food and Environmental Hygiene Department has taken 851 samples of meat products (including dried meat, meat sausage, Chinese sausage, red sausage, meatball, shredded meat, ham, bacon, BBQ pork, luncheon meat, etc.) for testing. Test results were satisfactory except 2 pre-packaged cold cut samples and 1 roasted pork sample which were found to be contaminated with pathogens.

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