

CONTROLLING OFFICER'S REPLY

FHB(FE)222

(Question Serial No. 1400)

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:

1. What are the measures involved with regard to the work of strengthening post-mortem services for live food animals?
2. Will creation of post(s) be involved? If yes, what are the details of the post(s) to be created?

Asked by: Hon WONG Pik-wan, Helena (Member Question No. (LegCo use): 13)

Reply:

1. Live food animals admitted to the licensed slaughterhouses in Hong Kong for slaughtering are subject to both ante-mortem and post-mortem inspections to ensure the meat and offal from animals are fit for human consumption. Post-mortem inspection includes visual inspection of carcass and offal, palpation of organs to detect abnormalities, examination for parasitic infections and taking samples for microscopic examination and other tests.
2. In 2017, the Centre for Food Safety established a dedicated Post-mortem Inspection Unit (PIU), consisting of 4 newly created Veterinary Officer posts, to strengthen the post-mortem inspection services through providing on-site professional veterinary support and advice to frontline Health Inspectors (HIs) to enhance surveillance of disease in the food animals slaughtered. The PIU also provides regular training to HIs to equip them with the most up-to-date knowledge in meat inspection and emerging diseases in food animals.

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