

CONTROLLING OFFICER'S REPLY

FHB(FE)372

(Question Serial No. 5222)

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:

Are GMP (Good Manufacturing Practices), HACCP (Hazard Analysis Critical Control Points) or similar international food safety certifications required before food manufacturers are allowed to launch their products in the market?

Asked by: Hon TAM Man-ho, Jeremy (Member Question No. (LegCo use): 616)

Reply:

Food manufacturers would have to obtain a food factory licence from the Food and Environmental Hygiene Department (the Department), and meet all relevant statutory and licensing requirements under the Public Health and Municipal Services Ordinance (Cap. 132) and its subsidiary legislation, before producing food for sale on the market. Good Manufacturing Practices, Hazard Analysis Critical Control Points or other international food safety management tools are not statutory requirements. That said, the Department welcomes and encourages the food industry to apply food safety management tools to facilitate them in safeguarding food safety during the production process.

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