

CONTROLLING OFFICER'S REPLY**FHB(FE)175****(Question Serial No. 4555)**Head: (49) Food and Environmental Hygiene DepartmentSubhead (No. & title): (-) Not specifiedProgramme: (1) Food Safety and Public HealthControlling Officer: Director of Food and Environmental Hygiene (Miss Vivian LAU)Director of Bureau: Secretary for Food and HealthQuestion:

Please ask the Centre for Food Safety to set out in tabular form the following information on taking fish samples for testing in the past 5 years:

- (1) the frequency of sampling and testing;
- (2) the types of fish sampled and tested;
- (3) the places of purchase;
- (4) the substances/bacteria tested;
- (5) the test results/exceedances found;
- (6) the food sources;
- (7) whether recalls or cessation of sales of products were arranged; and
- (8) whether prosecutions were instituted.

Asked by: Hon KWOK Ka-ki (LegCo internal reference no.: 136)Reply:

From 2015 to 2019, the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department adopted a risk-based principle in taking 11 400 samples of locally produced and imported fish, including freshwater fish, brackish water fish, seawater fish, and fish products, at the import, wholesale and retail levels for chemical analysis and microbiological testing under its Food Surveillance Programme. The number of samples tested and the number of unsatisfactory samples, with a breakdown by year, are as follows:

	2015	2016	2017	2018	2019	Total
Number of samples tested	2 286	2 322	2 258	2 125	2 409	11 400
Number of unsatisfactory samples	14	18	9	11	20	72

The unsatisfactory samples were detected to have veterinary drug residues, pesticide residues or metallic contamination exceeding the statutory limits. CFS has taken appropriate follow-up actions regarding the unsatisfactory samples, including instituting 25 prosecutions against the food traders concerned and conducting 7 food recall exercises.

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