## CONTROLLING OFFICER'S REPLY

**FHB(FE)332** 

## (Question Serial No. 3398)

<u>Head</u>: (49) Food and Environmental Hygiene Department

Subhead (No. & title): (-) Not specified

Programme: (1) Food Safety and Public Health

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene (Miss Vivian LAU)

<u>Director of Bureau</u>: Secretary for Food and Health

## Question:

It is stated that the Department will continue to review and update local food safety standards, guidelines and regulatory arrangements, including but not limited to those concerning harmful substances (including mycotoxins) and trans fats in foods. Please advise on the progress of the work in 2019, as well as the specific work plan, timetable and estimated manpower and resources required in 2020.

Asked by: Hon LEE Kok-long, Joseph (LegCo internal reference no.: 70)

## Reply:

The Food and Health Bureau (FHB) and the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department have been closely monitoring the international developments and measures relating to safeguarding of food safety, including making reference to the food safety standards of the Codex Alimentarius Commission and other economies, as well as taking into account the local dietary practice and risk assessment results, to timely update the local food safety standards and regulatory arrangements on the basis of scientific evidence.

Subsequent to the amendment of the Food Adulteration (Metallic Contamination) Regulations (Cap. 132V), which came into force in November 2019 with the aims of enhancing regulatory control and updating the standards for metallic contamination in food, CFS is now working on proposals to update the regulatory regime of harmful substances (including mycotoxins and industrially-produced trans fats) in food. FHB and CFS plan to put forward the proposals and conduct public consultation within the year.

As updating food safety standards and regulatory arrangements is part and parcel of the work of CFS, we do not have a separate breakdown on the manpower and resources involved in this area of work.