



中華人民共和國香港特別行政區政府總部食物及衛生局
Food and Health Bureau, Government Secretariat
The Government of the Hong Kong Special Administrative Region
The People's Republic of China

By Fax and email

15 July 2014

Dr Hon Helena WONG Pik-wan
Chairman, Panel on Food Safety and Environmental Hygiene
Legislative Council
Legislative Council Complex
1 Legislative Council Road
Central, Hong Kong

Dear Dr Hon WONG,

**Regulatory Control on Sale of Chilled Meat and Poultry
In Fresh Provision Shops**

At its meeting on 11 February 2014, the Legislative Council Panel on Food Safety and Environmental Hygiene discussed (vide LC Paper No. CB(2) 806/13-14(05)) the Administration's regulatory control on the sale of chilled meat and poultry in fresh provision shops (FPSs). We write to provide the information requested by Members at the meeting.

- (a) The number of regular and surprise inspections to FPSs by the Food and Environmental Hygiene Department (FEHD) in 2012-2013 and 2013-2014, and the number of staff responsible for conducting the inspections**

At present, of the 24 000 licensed food premises in Hong Kong, about 2 700 are licensed FPSs. FEHD inspects licensed food premises according to their risk categories under a "Risk-based Inspection System" which determines the inspection frequencies according to the potential risk and hygiene standard of the licensed food premises. Inspections to food premises of low risk, medium

risk and high risk are conducted once every 20 weeks, 10 weeks and 4 weeks respectively.

The figures kept by FEHD cover the total number of inspections conducted on licensed food premises and the number of staff involved. It does not have breakdown of the figures with respect to licensed FPSs.

Altogether 291 Health Inspectors in FEHD are responsible for licensing control of food premises, including the inspection of licensed FPSs, and other duties relating to environmental hygiene matters. In 2012 and 2013, FEHD has conducted 204 384 and 203 007 inspections respectively to licensed food premises.

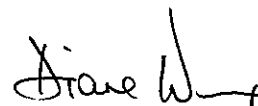
(b) The profile of pathogens (including bacteria) tested for food safety of chilled meat at FPSs

Fresh meat (including chilled meat) is not ready-to-eat food. In general, it needs to be cooked before consumption. Since micro-organisms such as pathogens can be killed in the process of cooking, under a risk-based approach, the Centre for Food Safety (CFS) has not included fresh meat in its regular microbiological tests. For fresh meat (including chilled meat) sold in FPSs, CFS conducts mainly chemical tests (e.g. testing of preservatives, veterinary drug residues, radiation level, etc.).

(c) The number of verbal warnings and warning letters issued to FPSs by FEHD for improper storage or display for sale of chilled meat or poultry in the past three years

The information sought is provided at Annex.

Yours sincerely,



(Miss Diane Wong)
for Secretary for Food and Health

**Number of verbal warnings and warning letters issued to FPSs by FEHD
for improper storage or display for sale of chilled meat or poultry**

Warnings issued	Year	2011	2012	2013
Verbal warning issued due to minor breach of licensing conditions		5	4	7
Formal verbal warning		11	4	38
Warning letter issued		0	0	9