

**For discussion
on 25 September 2014**

**LegCo Panel on Food Safety and Environmental Hygiene
Substandard Lard Incident and Food Safety Issues**

Purpose

This paper aims to report to Members on the investigation and follow-up work of the Centre for Food Safety (CFS) on the substandard lard incident in Taiwan, and presents the preliminary ideas on how to strengthen regulation of the safety of edible oil and the recycling of used cooking oil in Hong Kong.

Background

2. The substandard lard incident was first reported on 4 September 2014 by the media, which mentioned that substandard cooking oil had found its way into the Taiwan market and was used for the production of food for sale. The contaminated substandard cooking oil as identified by the Taiwan authorities at the time was CG Fragrant Lard Oil produced by Chang Guann Co., Ltd (Chang Guann) in Taiwan after 1 March 2014, and another one named Ho Chiang Fragrant Lard Oil. CFS made immediate contact with the Taiwan authorities and initiated an investigation.

Investigation and Follow-up

3. Investigation and follow-up by CFS on the whole incident have proceeded in three stages.

Stage I (4 - 9 September)

4. As the incident involved raw ingredients of food and their products in Taiwan, and covered a wide spectrum of food trades and food items, CFS has maintained close contact with the Taiwan authorities after the incident came into its attention. At the initial stage, the follow-up work of CFS focused on a number of high-risk areas, including cooking oil, bakeries, “dim sum” making and retail outlets specialised in Taiwanese food. For prudence’s sake, CFS also appealed to the trade on 5 September 2014 to stop selling and using all brands of lard/lard products manufactured by Chang Guann after 1 March 2014. During the follow-up, CFS contacted the Hong Kong importers which had imported lard from Chang Guann to ascertain if they had imported the affected lard. Although the kinds of lard imported by individual importers from Chang Guann were not the two kinds of contaminated cooking oil as identified by Taiwan, CFS has taken oil samples from the warehouses of individual importers for testing as well as marked and sealed their inventories pursuant to the powers conferred by section 59 of the Public Health and Municipal Services Ordinance (Cap. 132), having regard to the fact that investigation by the Taiwanese authorities was still ongoing and for prudence’s sake. CFS has also advised all importers to approach downstream clients as soon as possible to prevent use of the oil products and arrange a product recall. Apart from supervising the recall conducted by these companies, CFS has also taken samples for testing as well as marked and sealed the remaining stocks. The test results are set out in paragraph 17 below.

5. Starting from 6 September, CFS has required importers and major distributors to provide information about their downstream clients, pursuant to the powers conferred by the Food Safety Ordinance (Cap. 612) (the Ordinance). In parallel, CFS has proactively liaised with local food trade which may be affected, including traders which may be selling food contaminated by the affected lard, and taken samples of Taiwanese food for relevant tests. At the initial stage of the incident, since the investigation in Taiwan was still underway, the Taiwan authorities have not been able to provide an exhaustive list of all brands of Chang Guann edible lard/lard

products which were affected. For prudence's sake, CFS has repeatedly advised the trade that if there is any suspected or confirmed case of imported substandard lard or prepackaged food which may be affected, such food should be recalled, and marked and sealed, and CFS must be immediately approached for follow-up.

6. CFS also invoked the powers conferred on the Director of Food and Environmental Hygiene (DFEH) by the Food Safety Ordinance (Cap. 612) to require traders which may be affected by the incident to submit information on the trading and use of the affected lard and food products made from the lard within the time limits set, in order to facilitate the tracing, marking and sealing of the food in Hong Kong which may be affected to safeguard food safety.

7. CFS received notification from the Taiwan authorities at noon, 9 September that products exported to Hong Kong by Chang Guann were manufactured by different production lines and were thus free from contamination. They were not the problematic lard targeted for investigation by the Taiwan authorities. According to information from the Taiwan authorities at the time, no substandard lard was found to have entered the Hong Kong market.

8. In line with the usual practice, CFS has also released information in a transparent and timely manner, providing updates of the investigation through press releases and CFS website to facilitate the trade and the public in keeping track of the progress of the incident. For example, in the press release issued on 7 September, CFS announced that it had taken 46 samples of lard and food products for tests and published the latest test results. All test results were released to the public through the press release on 10 September. CFS has also provided a hyperlink in its website to the list of affected food products issued by Taiwan for reference by the trade and the public.

Stage II (8 – 14 September)

9. On 8 September, the Taiwan authorities solicited the assistance of CFS in providing information about the suspected export of lard to Chang Guann by Globalway Corporation Limited in Hong Kong (Globalway). CFS found in subsequent investigations that Globalway had purchased lard products from Upswing Company (Upswing), a local oil and fat manufacturer, for supply to Chang Guann. According to information gathered by CFS, invoice issued by Upswing to Globalway stated that the lard products concerned were for use in animal feed. However, for lard products sold by Globalway to Chang Guann, it was stated in the invoice issued by Globalway that the lard products were fit for human consumption and could be used for manufacturing margarine, shortening and frying oil. As deceptive practice may be involved in the incident, CFS has subsequently referred the case to the Police for follow-up. On 12 September, the Police arrested three persons for conspiracy to defraud. Furthermore, in following up on investigation of Globalway, CFS discovered that the company had also imported two kinds of Chang Guann lard into Hong Kong in addition to exporting suspected contaminated lard to Taiwan. CFS immediately contacted the distributors of Globalway to track the distribution of the affected lard.

10. In addition to “CG Fragrant Lard Oil” and “Ho Chiang Fragrant Lard Oil” already named, the Taiwan authorities listed another 24 lard/lard products manufactured by Chang Guann as suspected contaminated products on 11 September 2014 and the relevant products had been impounded. According to the Taiwan authorities, these substandard lard/lard products have been used to manufacture other food products, and the Taiwan trade has been instructed to recall such food. On 12 September, the Taiwan authorities formally notified CFS that a total of six Hong Kong importers had imported the contaminated lard products of Chang Guann. Further information was provided on 13 September about the production dates of the relevant products, which were possibly used for manufacturing other food products. CFS promptly published a list of the relevant importers and the brand names of lard produced by Chang Guann. Meanwhile, it urged the

trade to immediately stop importing, supplying or selling the relevant products and food items, and to recall, and mark and seal the products.

Stage III (14 September and after) – Food Safety Order

11. In response to the announcements and notification by the Taiwan authorities from 11 to 13 September 2014, DFEH considers that in accordance with the Food Safety Ordinance (Cap. 612), she has reasonable grounds to believe that the consumption of lard/lard products produced by Chang Guann on or after 1 March 2014¹ and food products made with such lard/lard products in Taiwan or Hong Kong will pose dangers to public health. Accordingly, DFEH made an Order (the Order) on 13 September 2014 in accordance with section 30(1) of the Food Safety Ordinance (Cap. 612) (at Annex) and gazetted it on 14 September 2014 to announce that, with effect from noon, 14 September 2014, the import into and supply within Hong Kong of all lard/lard products produced by Chang Guann on or after 1 March 2014 and all food products made with such lard/lard products in Taiwan or Hong Kong shall be prohibited. Importers, distributors and retailers must recall such products and food and dispose of them in the manner specified in the Order within a period of 14 days from the day on which the Order came into force.

12. To protect the consumers' right to know and to ensure recall of specified products would be conducted in a timely and systematic manner under the Food Safety Order, CFS released on the same day a list of traders who may have distributed or used lard/lard products manufactured by Chang Guann on or after 1 March 2014. Prior to the release, CFS has made it clear that the list represents customer information provided by importers and major distributors of the products concerned. At the time of publication, companies on the list may have no stock of relevant products, or have returned them to suppliers, or have removed them from the shelves, or have

¹ In the Food Safety Order, 1 March 2014 is taken as the production cut-off date in respect of the specified food, since according to the list of lard/lard products exported to Hong Kong by Chang Guann as provided by the Taiwan authorities, the products involved were manufactured on or after March 2014. In addition, CFS has made reference to the scope of the product recall undertaken by Taiwan.

stopped using such products over a period of time. CFS has also expressly stated that the list may not be complete and would be updated as appropriate.

13. CFS also has a mechanism in place for amending the list. As the list published represents customer information provided by importers and major distributors, any trader who considers there is any error on the list should approach the respective distributor/importer to cross-check the transaction records kept by both parties as required under the Food Safety Ordinance. Upon clarification of the facts, the distributor/importer may approach CFS with the relevant transaction documents (e.g. invoices) as evidence for requesting amendments to the list. On receipt of such requests, CFS will liaise with the relevant traders to verify the information. Based on the evidence obtained, CFS will consider whether there are reasonable grounds for acceding to the request, and if so, amend the list as soon as possible. CFS has also provided for the trade contact email addresses and telephone numbers designated for importers, distributors and retailers.

Food Safety Ordinance

14. Section 4 and 5 of the Food Safety Ordinance requires any food importer/distributor to register with DFEH as food importer/food distributor. Besides, sections 21 to 24 of the Food Safety Ordinance require that any person who, in the course of business, imports, acquires or supplies food by wholesale in Hong Kong must keep transaction records of the business to which it has supplied the food and the business from which it has acquired the food.

15. Under section 27 of the Food Safety Ordinance, DFEH may, for the purpose of exercising powers or performing functions under the Ordinance, require to inspect, make a copy of or take an extract from a record kept by these food traders. Those who fail to keep such information or submit the information to DFEH within the specified time commit an offence and are liable to a fine of \$10,000 and imprisonment for three months. While the Food Safety Ordinance has not specified a time limit for submission of such

information, section 40(1) of the Interpretation and General Clauses Ordinance (Cap. 1) stipulates that “Where any Ordinance confers upon any person power to do or enforce the doing of any act or thing, all such powers shall be deemed to be also conferred as are reasonably necessary to enable the person to do or enforce the doing of the act or thing.” As such, DFEH may, in requiring the relevant person to submit the required information under section 27, stipulate a reasonable time limit having regard to the urgency of individual cases. Thus, DFEH is currently vested with sufficient powers to require food importers/food distributors to provide transaction records within a reasonable time limit.

Strengthening the Mechanism for Communication with the Food Business

16. In light of the experience of this incident, CFS has reminded the trade to arrange their transaction records systematically to ensure that the relevant information may be submitted within the timeframe specified by DFEH as necessary. CFS has also reminded the trade that depending on the urgency of the matter, DFEH may require food traders to submit the records and information within a minimum of 24 hours. In addition, CFS has liaised with the trade on enhancing the communication mechanism by requiring food importers and distributors to provide information of at least one contact person, and 24-hour contact telephone numbers and mobile telephone number for getting in touch with the contact person(s) during office/non-office hours in case of emergency food incidents. This will enable CFS to make immediate contact with the relevant traders when necessary to obtain the required information, in order to safeguard food safety.

Stepping up Sampling and Testing of Edible Oil

17. At present, there is no established scientific method to test and identify cooking oil made with “inedible oil”. The international practice for ascertaining the quality of cooking oil is by conducting tests on the

amount of Benzo[a]pyrene (BaP), aflatoxins and metal contaminants contained in the oil. This method is also adopted by CFS. In response to the substandard lard incident in Taiwan, CFS took 46 samples of food and lard samples, which were higher-risk and might be contaminated, for testing, and all samples passed the tests. The levels of BaP detected were below the action level² set by CFS of ten microgram per kilogram in edible oil, and were also below relevant standards in the European Union and Taiwan, i.e. two microgram per kilogram.

18. Furthermore, the Taiwanese authorities have tested the CG Fragrant Lard Oil produced by Chang Guann and announced the results on 8 September. All the test results were found to be in compliance with the standard. The Taiwanese authorities consider that the quality of cooking oil cannot be assured merely from the test results, and the key to quality assurance is regulation and control of the ingredients. Under the Act Governing Food Safety and Sanitation (食品安全衛生管理法) of Taiwan, products made with unsatisfactory ingredients are considered as illegal products and shall be recalled and destroyed entirely.

19. The issue of the Food Safety Order by CFS has aroused the concern of some members of the public who have consumed food made with substandard lard. According to existing information from the Taiwan authorities and the test results from CFS (including BaP, aflatoxins and metallic contaminants), the risk assessment from CFS showed that the food safety risk might be increased if consuming the specified food. However, the risk is considered to be not high and there is no cause for undue concern.

20. CFS has all along been monitoring the quality of local edible oil to ensure that the oil meets legal requirements and is fit for human consumption. In 2013, CFS took, under the regular Food Surveillance Programme, some 450 edible oil samples from different levels, for testing of

² The action level is set by CFS with reference to the standards of different countries/jurisdictions, taking into account the results of risk assessment using the level of cooking oil consumed by Hong Kong people per capita and in consultation with the Expert Committee on Food Safety. CFS also explained to the Panel the justifications for setting the action level at its special meeting on 3 January 2013.

chemicals including BaP, aflatoxins, peroxide value and metal contaminants. All samples were found to be satisfactory. Considering public concern over the safety of edible oil, CFS will step up the inspection of edible oil from other places (including Taiwan) in the coming year. It is expected that the number of samples will increase by at least 20% over last year.

Regulation of the Ingredients for Production of Edible Oil

21. The Food and Health Bureau (FHB) and the Environment Bureau (ENB) expressed deep concerns about issues concerning the import and export of edible lard as well as recycling of used cooking oil, triggered by Taiwan's "substandard cooking oil" incident. The two bureaux held an inter-departmental meeting with relevant departments earlier on and reached a consensus, and agreed in principle to step up regulation and amend the law to safeguard food safety and Hong Kong's reputation.

22. FHB will review the relevant legislation relating to food safety. Since there is no scientific definition of the so-called "gutter oil" or "substandard lard", the legislation must first deal with the raw ingredients for the production of edible oil. FHB therefore suggests making it a statutory requirement that "used cooking oil" or "substandard oil" not intended for human consumption (such as "substandard lard") must not be used as ingredient for the production of edible oil. All edible oil must also comply with the proposed legal standard.

23. Any person who imports, distributes or produces edible oil must ensure that the products comply with the requirements in paragraph 22. Non-compliance will be an offence. Food premises must also ensure that their edible oil complies with the relevant requirements. In order for edible oil importers to prove their products' compliance with the requirements in paragraph 22, FHB proposes that such importers be required under the legislation to provide an official certificate issued by the place of origin or a certificate issued by an independent testing institution recognised by the government of the place of origin for inspection by the Food and

Environmental Hygiene Department (FEHD). Copies of the certificate must also be provided by edible oil importers to their distributors, or retailers or food premises supplied with the oil for FEHD's inspection.

24. Regarding edible oil exported from Hong Kong, FHB will consider requiring the relevant exporters to obtain, before exporting their edible oil, an export licence together with the provision of an official certificate or a certificate issued by an independent testing institution recognised by the Government, to prove that the edible oil meets the requirements in paragraph 22.

Regulation of the Recycling and Disposal of Used Cooking Oil

25. The Environmental Protection Department (EPD) and FEHD will work together to strengthen the regulation and monitoring of the recycling of local used cooking oil. Consideration will be given to requiring, through the licensing conditions for restaurant and food factory licence of the FEHD, all used cooking oil to be handed over to collectors or recyclers recognised by EPD and all records to be properly kept to prevent at source the used cooking oil from re-entering the food chain. ENB will in parallel consider legislative amendments to strengthen the regulatory efforts.

26. The above proposals are preliminary ideas on legislation, and will require detailed discussions by the relevant departments. We will seek to launch a public consultation on the legislative proposals at the end of this year or early next year.

Advice Sought

27. Members are invited to note and comment on the content of this paper.

Food and Health Bureau

Environment Bureau

Food and Environmental Hygiene Department

Centre for Food Safety

September 2014

FOOD SAFETY ORDINANCE

(Chapter 612)

(Section 30)

Food Safety Order

Order No. : CFS/1/2014
FEHD Ref. : FEHD/CFS/12/1/32/Pt 3
TO : All Persons

This Order takes effect from noon on 14 September 2014.

I now have reasonable grounds to believe that the making of this order in relation to the food specified in Annex A is necessary to prevent or reduce a possibility of danger to public health, or to mitigate any adverse consequence of a danger to public health, the details of which are specified in Annex B. **I DO**, in exercise of my powers under section 30(1) of the Food Safety Ordinance (Chapter 612), order that :

- (a) you be prohibited from importing into Hong Kong the food specified in Annex A, that is intended for human consumption, from noon, 14 September 2014 until further notice;
- (b) you be prohibited from supplying¹ within Hong Kong the food specified in Annex A, that is intended for human consumption, from noon, 14 September 2014 until further notice; and
- (c) you recall within a period of 14 days from noon, 14 September 2014 the food specified in Annex A, that is intended for human consumption and has been supplied by you and dispose of such food, in the manner specified in Annex C.

If you feel that you are aggrieved by this order, you may, within 28 days after becoming bound by it (that is the date and time specified in the first paragraph), appeal to the Municipal Services Appeals Board.

¹ "Supplying" means (a) selling the food; (b) offering, keeping or exhibiting the food for sale; (c) exchanging or disposing of the food for consideration; or (d) for commercial purposes, giving the food as a prize or making a gift of the food.

A person bound by this order who contravenes a term of the order commits an offence and is liable on conviction to a fine at level 6 (currently \$100,000) and to imprisonment for 12 months. It is not a defence for a person to show that the food concerned is the subject of a licence, permit or any other form of authorization issued or granted under this or any other Ordinance.

Dated this 13 September 2014



(Vivian LAU)

Director of Food and Environmental Hygiene

FOOD SPECIFIED IN THE ORDER

Brand Name & Food Name/ Designation	Place of Origin	Date of Production
All lard/lard products from CHANG GUANN Co. Ltd. including but not limited to the products specified in Appendix	Taiwan	On or after 1 March 2014
All food products made with the above-mentioned lard/lard products	Taiwan or Hong Kong	On or after 1 March 2014

List of known lard/lard products from CHANG GUANN Co. Ltd.

Brand Name & Food Name/ Designation	Manufacturer's/ Packer's Name & Address	Place of Origin	Count/ Weight/ Volume	Best Before/ Use By Date	Batch No./ Bar Code No.
1. 全統香豬油/合將香豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	All	N/A	Produced on or after 1 March 2014
2. SRL14 特製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Carton (16kg)	N/A	Produced on or after 1 March 2014
3. SRL14 特製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (16kg)	N/A	Produced on or after 1 March 2014
4. RL(A)精製豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Loose pack	N/A	Produced on or after 1 March 2014
5. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
6. RL(E)精豬油 (small opening)	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
7. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (18kg)	N/A	Produced on or after 1 March 2014

8. RL(A)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (16kg)	N/A	Produced on or after 1 March 2014
9. RL(E)精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Loose pack	N/A	Produced on or after 1 March 2014
10. RCS 精清芳油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
11. RCS 精清芳油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (18L)	N/A	Produced on or after 1 March 2014
12. RL03 精豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
13. RL(A)精豬油 (large opening)	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Drum (180kg)	N/A	Produced on or after 1 March 2014
14. SRL-EX 豬之脂豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
15. SRL-EX 特佳 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (14.5kg)	N/A	Produced on or after 1 March 2014
16. SRL-EX 五月花特製 豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014

17. SRL-EX 三葉牌豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
18. SRL-EX 金印特製豬 油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
19. SRL-EX 鳳凰 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
20. SRL-EX 維嘉 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
21. SRL-EX SUNRIPE 清 香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
22. SRL-EX 味師傅精緻 豬油 清香	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
23. SR14L-EX 全統特製 豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
24. SRL-EX 特寶精製豬 油 濃醇	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014
25. LO103(E)香醇豬油	CHANG GUANN Co. Ltd., Taiwan	Taiwan	Tin (15kg)	N/A	Produced on or after 1 March 2014

**REASON FOR MAKING THE ORDER AND
PRINCIPAL FACTORS THAT LED TO MAKING OF THE ORDER**

Summary of incident

The incident of “sub-standard lard” from Taiwan was first reported by Taiwan authorities on 4 September 2014. On 11 September 2014, the Taiwan authorities announced that in addition to the initially affected lard “全統香豬油(合將香豬油)”, another 24 lard/lard products produced by CHANG GUANN Co. Ltd in Taiwan might have been contaminated. These products have been impounded by the Taiwan authorities. Six Hong Kong importers have imported some of these contaminated products.

According to Taiwan authorities, these substandard lard/lard products have also been used to manufacture other food products. The traders in Taiwan are instructed to recall these food products. Some of these food products have been imported into Hong Kong.

Lard is widely used in Hong Kong to produce food products commonly available in the market. The sub-standard lard/lard products imported by the six Hong Kong importers concerned may possibly be used to manufacture food products locally.

In light of the latest announcement of the Taiwan authorities as mentioned above, we have reasonable ground to conclude that the consumption of the lard/lard products produced by CHANG GUANN Co. Ltd. and food products made with such lard/lard products in Taiwan or Hong Kong will pose health risks.

Source of Information

Food and Drug Administration, Taiwan

Health Effects

According to information from Taiwan authorities, the sub-standard lard/lard products from CHANG GUANN Co. Ltd. were produced from collected waste oils and substandard ingredients such as lard for animal feeds. Lard/lard products so

produced are subject to contamination by harmful substances such as benzo[a]pyrene, aflatoxins and metallic contaminants etc. These harmful substances can cause cancers or other adverse health effects to the consumers, thus presenting possible danger to public health.

**MANNER IN WHICH PRODUCT RECALL AND DISPOSAL
SHOULD BE CONDUCTED**

(A) Applicable to importers

1. Immediately conduct a stock take of the storage facilities and isolate any remaining stock of the food specified in Annex A.
2. Set up telephone enquiry service to handle enquiries related to recall of the food specified in Annex A as soon as possible.
3. Immediately notify all known distributors of the recall and its arrangement.
4. Inform FEHD¹, upon commencement of recall, of detailed description of the products to be recalled and the recall period.
5. Display posters of not less than A4 size (21cm x 30cm) at a conspicuous location on the importer's premises. The posters shall have:
 - (a) the heading 'Food/Product's Name – Recall Announcement';
 - (b) the description and brand (if any) of the food;
 - (c) picture(s) of the food;
 - (d) details of the recall arrangement (such as period of recall, place of recall or return of the food);
 - (e) the full name, address and telephone number of the recalling importer; and
 - (f) the telephone enquiry service for the recall.
6. Retract the food concerned returned by distributor(s), retailer(s) or consumers.
7. Report to FEHD¹ within two working days upon completion of recall for advice on final disposal of the recalled food and any remaining stock.
8. Submit report to FEHD¹ within one week from the date of completion of recall, and the report should contain the following information:

¹ Email : dmylam@fehd.gov.hk
Fax : 2776 5226

- (a) the names of the companies, organizations or persons from whom the food was returned;
- (b) the description of the recalled food and the amount of the food returned;
- (c) the description and amount of any remaining stock;
- (d) a reconciliation between the delivered and recovered quantities of the food, as well as the stock in hand; and
- (e) the final disposal of the returned food and any remaining stock.

(B) Applicable to distributors

1. Immediately conduct a stock take of the storage facilities, isolate any remaining stock of the food specified in Annex A and return the food concerned to the supplier.
2. Set up a telephone enquiry service to handle enquiries related to recall of the food specified in Annex A as soon as possible.
3. Immediately notify all known retailer(s) and consumers of the recall and its arrangement.
4. Inform FEHD², upon commencement of recall, of detailed description of the products to be recalled and the recall period.
5. Display posters of not less than A4 size (21cm x 30cm) at a conspicuous location on the distributors' premises. The posters shall have:
 - (a) the heading 'Food/Product's Name – Recall Announcement',
 - (b) the description and brand (if any) of the food;
 - (c) picture(s) of the food;
 - (d) details of the recall arrangement (such as period of recall, place of recall or return of the food);
 - (e) the full name, address and telephone number of the recalling trader(s)/ organization(s)/person(s); and
 - (f) the telephone enquiry service for the recall.
6. Retract the food returned by retailer(s) or consumers and return to the supplier.

² Email : Food_Recall_Notification@fehd.gov.hk
Fax : 2521 4784

7. Keep records of recalled food, including :
 - (a) a description of the food returned such as brand and product name, size, identifying codes;
 - (b) the date and quantity of food returned; and
 - (c) the disposal of the food, for example, returned to the supplier(s).
8. Report to FEHD² within two working days upon completion of recall, the quantity and description of the recalled food and any remaining stock, and the date of return to the supplier.

(C) Applicable to retailers

1. Immediately stop sale and use of all food specified in Annex A, and return them to the supplier.
2. Immediately remove from the shelves all food specified in Annex A, and return the food concerned to the supplier. In case there is no supplier, the food concerned should be properly destroyed by the retailer.
3. Keep record on quantity and description of the food such as brand and product name, size, identifying codes, and date of return to the supplier (or destruction as appropriate) of the food concerned; and report the same to FEHD³ within two working days upon return to the supplier (or destruction as appropriate) of the food concerned.

³ Email : Food_Recall_Notification@fehd.gov.hk
Fax : 2521 4784