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## 中華人民共和國香港特別行政區政府總部食物及衞生局

Food and Health Bureau, Government Secretariat The Government of the Hong Kong Special Administrative Region The People's Republic of China

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2 October 2015

Clerk to Panel on Food Safety and Environmental Hygiene Legislative Council Secretariat Legislative Council Complex 1 Legislative Council Road Central, Hong Kong [Attn.: Miss Josephine SO]

Dear Miss SO.

## Panel on Food Safety and Environmental Hygiene Information requested by Members at the meeting on 14 July 2015

At the Panel meeting held on 14 July 2015, the Administration was requested to provide supplementary information on the number of inspection conducted in the past few years on the quality and safety of cooking oils used by restaurants, the inspection results and the follow-up actions taken against non-compliance cases. The Administration's response is set out below.

2. In view of public concern over the safety of edible oils, the Centre for Food Safety (CFS) has stepped up the surveillance of edible oils over the past three years. Samples of edible oils were taken for chemical testing, including testing of metallic contamination, aflatoxins and benzo(a)pyrenes as well as quality indicators like the acid value and peroxide value. A total of 1 650 samples were collected by CFS during January 2013 to July 2015, of which 438 were taken from licensed food premises, including restaurants, food factories, bakeries and cooked food stalls. The test results of all 438 samples collected were satisfactory. A breakdown of the statistics by year is tabulated below –

	2013	2014	2015 (up to July)	Total
Total no. of oil samples taken for testing	454	798	398	1 650
No. of oil samples taken from licensed premises for testing	117	202	119	438

Yours sincerely,

(Kenneth CHAN) for Secretary for Food and Health

cc: Controller, Centre for Food Safety (Fax: 2536 9731)