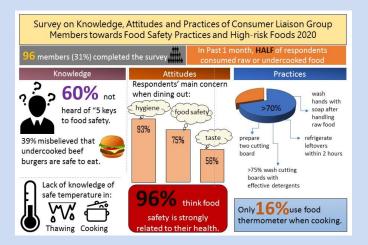
Centre for Food Safety

Consumer Liaison Group Newsletter

Survey on Knowledge, Attitude and Behaviour towards Food Safety Practices and High-risk Foods



In 2020, the Centre for Food Safety (CFS) conducted an online survey to understand the knowledge, attitudes and practices of the Consumer Liaison Group (CLG) members towards food safety practices and high-risk foods. One-third of the members completed the survey. The findings of the survey showed that the majority of the respondents focused more on the hygiene and food safety of restaurants than the taste of food. Most respondents had not heard of the "Five Keys" to Food Safety", but they were actually practising four of the keys, i.e. "Choose safe raw materials", "Keep hands and utensils clean", "Separate raw and cooked food" and "Keep food at safe temperature". However, respondents had inadequate knowledge about the key "Cook thoroughly", e.g. they mistook the temperature for thorough cooking as 60°C (the right temperature should be 75°C). In addition, within the last month before the survey, 50% of the respondents consumed undercooked food, and 39% had misconception that it was safe to eat undercooked beef burgers.

dishes Now many contain food. public undercooked The may underestimate the risks of such food. Meat, poultry, seafood and eggs with no or inadequate heat treatment may contain pathogenic microorganisms and cause food poisoning. Susceptible populations including pregnant women, infants, young children, the elderly and people with weakened immunity are more likely to develop severe symptoms and even face the risk of death.

The CFS will take into account the survey findings to enhance publicity to the public and the trade on the risks of raw or undercooked food and how to reduce such risks. We would like to thank the participating CLG members for taking the time to complete the survey.







Exhibition Hall of the Communication Resource Unit of the CFS at Nam Cheong

The exhibition hall new of the Communication Resource Unit, which was relocated from Mongkok to Nam Cheong in 2019, is open to the public for information on food safety. With exhibition boards displayed for education and raising people's awareness of food safety, the exhibition hall also provides a venue and video conferencing equipment for holding various meetings including focus group meetings for CLG members. Moreover, leaflets and pamphlets on various food safety topics are available for reference.

As for exhibition themes, the CFS has recently produced two sets of new exhibition boards on "Nutrition Labelling Scheme" and "Eat Safe! Know Your High-risk Foods", which highlight the local statutory requirements on nutrition labelling and the potential risks of consuming raw or undercooked food by susceptible groups (pregnant women, infants, young children, the elderly and people with weakened immunity), with a view to facilitating the public in making safe food choices. All are welcome to pay a visit and obtain relevant information leaflets.



Address: Room 401, 4/F, Food and Environmental Hygiene Department Nam Cheong Offices and Vehicle Depot, 87 Yen Chow Street West, Sham Shui Po, Kowloon (MTR Nam Cheong Station Exit C)



Opening hours: Monday to Friday: 8:45 am to 1:00 pm; 2:00 pm to 5:30 pm Saturday, Sunday and Public Holidays: Closed

(Note: Social distancing and anti-epidemic measures are in place in the exhibition hall during the pandemic.)









Commencement of the 7th Term of the Consumer Liaison Group

The current 7th term of the CLG commenced in July 2021. Due to the pandemic, the Certificate of Membership for the current term of the CLG will be delivered by post in batches to the correspondence address of members in the end of October 2021. We are also planning to organise activities later on, come join us then!

Once again, we are grateful for the continued support and contribution of the CLG to the safety of food in Hong Kong. For enquiries, please contact Mr AU YEUNG at 2381 6275. Thank you!

You are also welcome to invite other interested parties to participate in the CLG. The membership form is available for download from our website:

http://www.cfs.gov.hk/clg



