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**最近社會事件  
與食物安全**  
**Recent Societal Event and  
Food Safety**

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**業界諮詢論壇**  
**Trade Consultation Forum**  
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# 背景 Background (1)

- 鑑於近期社會事件，一些食肆和食品零售店關注其售賣的食物或採用的食用材料可能受到催淚煙或其他物質污染。
- In view of the recent social events, there are concerns from some restaurants and food retail shops that food they are selling or food ingredients they are using may be contaminated by tear gas or other substances.

# 污染物與食物安全 Contaminants and Food Safety

- 一般來說，食物可能受環境中的不同物質污染，而催淚煙或其他污染物會否對食物安全構成影響則視乎多種因素。
  - 例如食物的貯存情況、食物暴露於污染物的時間、污染物的濃度等。
- In general, food may be contaminated by different substances in the environment. Whether tear gas or other contaminants will affect food safety depends on a number of factors.
  - E.g. the storage conditions of food, the duration of exposure and the concentration of contaminants, etc.

## 給業界的建議 Advice to the Trade (1)

- 食物須妥為貯存於適當地方，例如放在清潔及已蓋好的食物容器內，以減低食物受污染的風險。
- Food should be properly stored in a suitable place such as a clean and covered food-grade container to reduce the risk of food contamination.
- 如食肆或食品零售店附近有催淚煙發放，應關閉所有門窗，並關上空調，及可用濕布封上門窗隙罅，以減低室內受到污染的機會。
- When tear gas is being released nearby, restaurants or food retail shops should close all doors and windows, turn off the air conditioner, and seal the gaps over the doors and windows with wet towels to reduce the chance of contamination indoors.

## 給業界的建議 Advice to the Trade (2)

- 事發後應留意食物包裝是否完好，並檢查食物有否受到損壞或污染；如懷疑食物受到污染或有異樣，為審慎起見，便不應進食。
- 在一般情況下以流動水清洗一些食物，例如水果或蔬菜，可減少食物表面的污染物，但如懷疑食物受到污染或有異樣，為審慎起見，便不應進食。
- After any such incident, check whether the packaging of food is intact and whether any food is damaged or contaminated. For the sake of prudence, food suspected to be contaminated or showing abnormality should not be consumed.
- In general, contaminants on the surface of some kinds of food, such as fruits or vegetables, can be reduced by washing with running water. However, for the sake of prudence, food suspected to be contaminated or showing abnormality should not be consumed.

## 給業界的建議 Advice to the Trade (3)

- 此外，業界應時刻遵守「食物安全五要點」，包括：
  - 精明選擇（選擇安全的原材料）
  - 保持清潔（保持雙手及用具清潔）
  - 生熟分開（分開生熟食物）
  - 煮熟食物（徹底煮熟食物）
  - 安全溫度（把食物存放於安全溫度）
- In addition, the trade should always observe the “Five Keys to Food Safety”, including:
  - Choose (choose safe raw materials)
  - Clean (keep hands and utensils clean)
  - Separate (separate raw and cooked food)
  - Cook (cook thoroughly)
  - Safe temperature (keep food at safe temperature)

## 給業界的建議 Advice to the Trade (4)

- 有關污染物與食物安全建議，可瀏覽食物環境衛生署食物安全中心網頁。
- ( [https://www.cfs.gov.hk/tc\\_chi/index.html](https://www.cfs.gov.hk/tc_chi/index.html) ) > 熱門話題 > 給業界有關催淚煙或其他污染物與食物安全的建議。
- For advice on contaminants and food safety, please visit the website of the Centre for Food Safety of the Food and Environmental Hygiene Department.
- ( <https://www.cfs.gov.hk/english/index.html> ) > Hot Topics > Advice to the Trade on Tear Gas or Other Contaminants and Food Safety.



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# 謝謝

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Thank you