

CS celebrates Lunar New Year with community

The Chief Secretary for Administration, Mr Matthew Cheung Kin-chung, today (February 5) on the first day of the Lunar New Year visited staff on duty at Lok Ma Chau Boundary Control Point (BCP) and senior residents of an elderly home, sharing with them festive joy and expressing to them sincere blessing.

He first visited the arrival hall of the Lok Ma Chau BCP to observe its operation. He sent his best regards to officers from the Immigration Department, Hong Kong Police Force, Customs and Excise Department and Department of Health. He received updates from them on the overall operational plan at the BCP for passenger clearance, passenger diversion, law and order and epidemic prevention during the Lunar New Year period.

Mr Cheung then proceeded to outbound coach pick-up bays of the BCP. He was briefed by Transport Department officers on the adjustments to the operation and staff deployment made by bus operators to cope with the additional service demand arising from the Lunar New Year holidays.

Mr Cheung was pleased to note that relevant Government departments had been working closely to address the heavy passenger flow during the Lunar New Year holidays, and were prepared to implement suitable diversion measures where necessary to ensure the smooth operation of the BCP. He extended his warmest gratitude to officers at all BCPs for holding fast to their posts and serving the public with excellence.

Mr Cheung later visited an elderly home in Fu Shin Estate in Tai Po and conveyed his festive greetings to the senior residents, wishing them good health as well as a joyful and auspicious year ahead. To share the festive joy, he joined the residents including one who reached 100 years old in singing Lunar New Year songs.

Key statistics on service demand of A&E Departments and occupancy rates in public hospitals

The following is issued on behalf of the Hospital Authority:

During the winter surge, the Hospital Authority is closely monitoring the service demand of Accident and Emergency Departments and the occupancy

rate in public hospitals. Key service statistics are being issued daily for public information. Details are in the appended table.

[Appeal for information on missing man in Tin Sum \(with photo\)](#)

Police today (February 4) appealed to the public for information on a man who went missing in Tin Sum.

Lee Yiu-ming, aged 47, went missing after he was last seen in a hostel on Chui Tin Street on February 1 morning. The hostel staff made a report to Police on the next day (February 2).

He is about 1.65 metres tall, 55 kilograms in weight and of thin build. He has a round face with yellow complexion and is bald. He was last seen wearing a pair of white-rimmed glasses.

Anyone who knows the whereabouts of the missing man or may have seen him is urged to contact the Regional Missing Person Unit of New Territories South on 3661 1176, 9689 7445 or email to rmpu-nts-2@police.gov.hk, or contact any police station.



[Appeal for information on missing woman in Mong Kok \(with photo\)](#)

Police today (February 4) appealed to the public for information on a woman who went missing in Mong Kok.

Yang Wai-wah, aged 57, went missing after she left her residence on Larch Street on January 23 noon. Her family made a report to Police on February 2.

She is about 1.5 metres tall, 45 kilograms in weight and of thin build. She has a pointed face with yellow complexion and long greyish white hair. She was last seen wearing a pair of gold-rimmed glasses, a grey jacket, a white T-shirt, black trousers and orange slippers.

Anyone who knows the whereabouts of the missing woman or may have seen her is urged to contact the Regional Missing Person Unit of Kowloon West on 3661 8036, 9020 6542 or email to rmpu-kw-2@police.gov.hk, or contact any police station.



[CHP investigates and reports update on suspected food poisoning outbreaks in Yuen Long and Southern District](#)

The Centre for Health Protection (CHP) of the Department of Health is today (February 4) investigating a suspected outbreak of food poisoning at a secondary school in Yuen Long and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The outbreak involved 15 males and 16 females aged 4 to 56 who developed abdominal pain, nausea and diarrhoea about two to 20 hours after consuming food provided by a caterer on February 1 afternoon. Four of them sought medical attention but none required hospitalisation. All affected persons are in a stable condition.

"We have alerted the Food and Environmental Hygiene Department (FEHD) to the incident and investigations are ongoing," a spokesman for the CHP said.

Meanwhile, the CHP reported an update on its investigation announced on February 1 into an outbreak of suspected food poisoning at an institution in Southern District. 40 additional affected persons were identified, including 25 males and 15 females aged 18 to 28 who developed abdominal pain and diarrhoea about 15 to 25 hours after having lunch at the institution on January 29. All of the affected persons did not seek medical attention and have been in a stable condition. This brings the total number of persons affected to 65.

To prevent food-borne diseases, members of the public are reminded to maintain personal, food and environmental hygiene at all times. When enjoying delivered food and dining out:

- Choose reliable catering supplier;
- Arrange food to be delivered at appropriate timing and consume the food immediately;
- Keep cold dishes at four degrees Celsius or below and hot-served foods above 60 degrees Celsius;
- Food should not be left at room temperature for more than two hours;
- Patronise only reliable and licensed restaurants;
- Avoid eating raw seafood;
- Be a discerning consumer in choosing cold dishes, including sashimi, sushi and raw oysters, at a buffet;
- Ensure food is thoroughly cooked before eating during a hot pot or barbecue meal;
- Handle raw and cooked foods carefully and separate them completely during the cooking process;
- Use two sets of chopsticks and utensils to handle raw and cooked food;
- Do not patronise illegal food hawkers;
- Drink boiled water;
- Do not try to use salt, vinegar, wine and wasabi to kill bacteria as they are not effective; and
- Always wash hands before eating and after going to the toilet.