

[Fraudulent website related to China CITIC Bank International Limited](#)

The following is issued on behalf of the Hong Kong Monetary Authority:

The Hong Kong Monetary Authority (HKMA) wishes to alert members of the public to a press release issued by China CITIC Bank International Limited on fraudulent website, which has been reported to the HKMA. Hyperlink to the press release is available on the [HKMA website](#) for ease of reference by members of the public.

Anyone who has provided his or her personal information to the website concerned or has conducted any financial transactions through the website should contact the bank concerned using the contact information provided in the press release, and report to the Police or contact the Cyber Security and Technology Crime Bureau of the Hong Kong Police Force at 2860 5012.

[Grading of beach water quality released](#)

The Environmental Protection Department (EPD) today (August 24) released the latest grading of water quality for 38 gazetted beaches and one non-gazetted beach (Discovery Bay) that are open for swimming.

Nineteen beaches were rated as Good (Grade 1), 19 as Fair (Grade 2) and one as Poor (Grade 3).

Grade 1 beaches are:

Cafeteria New Beach	Middle Bay Beach
Cheung Chau Tung Wan Beach	Repulse Bay Beach
Chung Hom Kok Beach	Silverstrand Beach
Clear Water Bay Second Beach	South Bay Beach
Hap Mun Bay Beach	St Stephen's Beach
Hung Shing Yeh Beach	Tong Fuk Beach
Kiu Tsui Beach	Trio Beach
Kwun Yam Beach	Turtle Cove Beach
Lo So Shing Beach	Upper Cheung Sha Beach
Lower Cheung Sha Beach	

Grade 2 beaches are:

Anglers' Beach	Hoi Mei Wan Beach
Approach Beach	Kadoorie Beach
Big Wave Bay Beach	Lido Beach
Butterfly Beach	Ma Wan Tung Wan Beach
Cafeteria Old Beach	Pui O Beach
Casam Beach	Shek O Beach
Clear Water Bay First Beach	Silver Mine Bay Beach
Deep Water Bay Beach	Stanley Main Beach
Discovery Bay	Ting Kau Beach
Golden Beach	

Grade 3 beaches are:

Castle Peak Beach

Compared with the grading released last week, Silverstrand Beach has been upgraded from Grade 2 to Grade 1. Cafeteria Old Beach and Deep Water Bay Beach have been changed from Grade 1 to Grade 2.

"The changes are generally within the normal range of fluctuation of the bacteriological water quality of the beaches," an EPD spokesman said.

Under the present grading system, beaches are classified into four grades according to the level of E. coli in the water. Grades are calculated on the basis of the geometric mean of the E. coli counts on the five most recent sampling occasions.

While the ratings represent the general water quality at the beaches, the EPD spokesman reminded members of the public that water quality could be temporarily affected during and after periods of heavy rain. Bathers should avoid swimming at beaches for up to three days after a storm or heavy rainfall.

A summary of beach grades is published weekly before the weekend. The latest beach grades based on the most current data may be obtained from the department's websites on Beach Water Quality (www.beachwq.gov.hk and www.epd.gov.hk/epd/beach) or the beach hotline, 2511 6666.

Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Friday, August 24, 2018 is 104.4 (up 0.1 against yesterday's index).

Test results of seasonal food surveillance project on mooncakes (first phase) all satisfactory

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) today (August 24) announced the results of a seasonal food surveillance project on mooncakes (first phase). The results of 160 samples tested were all satisfactory.

A spokesman for the CFS said that samples of over 20 brands covering traditional, snowy, ice-cream and other types of mooncakes had been collected from various retailers (including online retailers) and food factories for chemical and microbiological tests and nutrition content analysis.

The chemical tests covered colouring matters such as Sudan dyes, preservatives such as sulphur dioxide and sorbic acid, aflatoxins and metallic contaminants. Microbiological tests covered pathogens such as *Bacillus cereus*, *Clostridium perfringens*, *Salmonella* and coagulase-positive staphylococci organisms. For nutrition content analysis, the contents of sodium and total fat of the samples were tested to see if they were consistent with the declared values on the nutrition labels.

The spokesman reminded people to maintain a balanced diet and avoid excessive eating of mooncakes as they are generally high in sugar and fat. Some types also contain relatively high levels of salt. Eating too much fat will increase the risk of being overweight and obese while dietary sugar intake is a determinant of body weight and dental caries. In addition, excessive sodium intake will increase the risk of developing hypertension, fatal stroke and coronary heart disease.

He advised people to refer to nutrition labels, particularly on the sugar, salt and fat contents, to make a healthier choice. People should avoid mooncake types with high levels of fat or sugar, i.e. containing more than 20 grams of total fat or more than 15g of sugar per 100g of food. As for reducing salt intake, people can choose low-sodium mooncake types, i.e. containing less than 120 milligrams of sodium per 100g of food.

He said that people should consider their health conditions and consume mooncakes in an appropriate amount during the Mid-Autumn Festival. He advised people to share mooncakes with their family members and friends, as this not only enhances the festive atmosphere, but also allows them to taste mooncakes of different flavours and avoid overconsumption.

Members of the public should observe the following Five Keys to Food Safety in the purchase, storage and consumption of mooncakes to prevent food-borne diseases:

- * Buy mooncakes from reliable outlets rather than patronising unlicensed hawkers. Check whether the mooncakes are properly packaged, pay attention to the expiry dates before purchase and eat them before the expiry dates;
- * Store mooncakes according to the instructions on the package if they are not to be consumed immediately. Keep snowy mooncakes at 4 degrees Celsius or below and ice-cream mooncakes at minus 18 degrees C or below, and consume them as soon as possible after taking them out from the refrigerator;
- * Use an icebox to carry snowy or ice-cream mooncakes outdoors and consume them as soon as possible;
- * Wrap mooncakes properly and separate them from raw food when storing in a refrigerator to prevent cross-contamination; and
- * Maintain good personal hygiene. Wash hands properly with liquid soap and running water before handling mooncakes.

The spokesman also reminded food traders to adhere to the Good Manufacturing Practice. Other than purchasing food ingredients from reliable suppliers, they should also comply with legal requirements when using food additives.

"Snowy and ice-cream mooncakes, which do not undergo a baking process at high temperature, need to be handled hygienically during processing, transportation and storage to avoid contamination and growth of germs," he said.

The CFS will continue to conduct surveillance on mooncakes and the second phase results will be released in a timely manner to ensure food safety.

[Health risk category for Air Quality](#)

Health Index may reach "Serious" Level

The Environmental Protection Department (EPD) has recorded higher than normal pollution levels. At 2pm today (August 24), the Air Quality Health Index (AQHI) at a general station reached 8, corresponding to the "Very High" health risk category.

There are sunny periods with light winds in Hong Kong today. Higher than normal levels of nitrogen dioxide have been recorded in the territory since this morning. Hong Kong is being affected by an air mass with higher background pollutant concentrations. In addition, the light wind hinders effective dispersion of air pollutants. The sunshine enhances photochemical smog activity and the formation of ozone and fine particulates, resulting in high pollution in the Pearl River Delta region. The high level of ozone has promoted the formation of nitrogen dioxide, particularly in parts of the urban areas and at the roadside. It is expected that the AQHI at some general and roadside air monitoring stations may reach the "Serious" level later today.

According to the Hong Kong Observatory, there will still be light winds for a couple of days. It is expected that pollution levels will remain higher than normal until the wind strengthens early next week.

With a health risk category in the "Very High" range or above, children, the elderly and persons with existing heart or respiratory illnesses are advised to reduce physical exertion and outdoor activities to a minimum or avoid such activities. The general public are advised to reduce, or reduce to a minimum, outdoor physical exertion, and to reduce time staying outdoors, especially in areas with heavy traffic. As health effects of air pollutants may vary for individuals, persons who are in doubt or experience discomfort should seek advice from health-care professionals. The public may visit the Centre for Health Protection's website (www.chp.gov.hk/en/content/9/460/3557.html) for more information on health effects of air pollution and relevant health advice.

The Education Bureau (EDB) urges all schools to visit the EDB's website for appropriate measures to safeguard students' health and take note of changes in the index. The relevant hyperlink is as follows: www.edb.gov.hk/en/sch-admin/admin/about-activities/sch-activities-guidelines/index.html.

When the AQHI is at the "Very High" level, employers of outdoor workers performing heavy manual work are advised to assess the risk of outdoor work and take appropriate preventive measures to protect the health of their employees such as reducing outdoor physical exertion and the time of their stay outdoors, especially in areas with heavy traffic. At the "Serious" level, employers of all outdoor workers are advised to assess the risk of outdoor work and take appropriate preventive measures to protect the health of their employees.

Members of the public can check the current AQHI readings at the EPD's website (www.aqi.gov.hk/en.html) or by calling the hotline 2827 8541.