

Territory-wide operation against drink driving and drug driving concludes

Police conducted a territory-wide operation against impaired driving (drink driving and drug driving) during World Cup 2018 from June 14 to July 16.

During the operation, Police conducted 24 990 alcohol breath tests following which 107 drivers were arrested. Police also distributed 5 750 publicity leaflets carrying anti-drink driving and anti-drug driving messages.

Police appeal to motorists to be responsible and safe road users, and remind them not to drive after consuming alcohol or taking drugs. Convicted offenders will be liable to have their driving licenses suspended or sentenced to imprisonment.

Sorbet sample detected with total bacterial count exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (July 16) that a chocolate flavour sorbet sample was found to contain a total bacterial count exceeding the legal limit. Follow-up is in progress.

A spokesman for the CFS said, "The Centre collected the sorbet sample from a retail outlet of frozen confections in Quarry Bay for testing under its routine Food Surveillance Programme. The test result showed that the sample contained a total bacterial count of 680 000 per gram, exceeding the legal limit."

Under the Frozen Confections Regulation (Cap 132 AC), frozen confection for sale should not contain more than 50 000 bacteria per gram. The maximum penalty for offenders is a fine of \$10,000 and three months' imprisonment upon conviction. The fact that the total bacterial count exceeded the legal limit indicated that the hygienic conditions were unsatisfactory, but does not mean that consumption would lead to food poisoning.

"The CFS has informed the vendor concerned of the irregularity and instructed it to stop selling the affected sorbet immediately. The CFS has also provided health education on food safety and hygiene to the person-in-charge and staff concerned, and requested them to carry out thorough cleaning and disinfection," the spokesman said.

The CFS will continue to follow up on the case and take appropriate action including tracing the source of the affected ice-cream to safeguard food safety and public health. Investigation is ongoing.

Fraudulent email purportedly issued by Inland Revenue Department

The Inland Revenue Department (IRD) today (July 16) alerted members of the public to a fraudulent email purportedly issued by the department from the email account "revenue@inland.department.hk", inviting the recipient to claim tax refund. The email provides a hyperlink to a fake IRD website which seeks to obtain the recipient's personal particulars and credit card information.

The department has no connection with the fraudulent email and has reported the case to the Police for investigation. Members of the public are reminded not to open any suspicious email.

Applications for Shell Fish (Hairy Crab) Permit to start today

The Food and Environmental Hygiene Department (FEHD) has prepared a new type of shell fish permit which will be open for application by operators selling hairy crabs from today (July 16).

A spokesman for the FEHD said today, "Under the Food Business Regulation, save with the written permission of the Director of Food and Environmental Hygiene (DFEH), no person shall sell any restricted foods, including shell fish. The FEHD has prepared the Shell Fish (Hairy Crab) Permit for application by the trade with a view to enhancing the regulation of the sale and storage of hairy crabs to safeguard food safety."

The permit requires that premises selling hairy crabs must comply with the relevant hygiene requirements, including the provision of a refrigerator and a hand-washing basin, and hairy crabs for sale must be obtained from lawful sources accompanied with health certificates acceptable to the DFEH and must be kept in a refrigerator.

For the online sale of hairy crabs, operators shall obtain a permit for

selling restricted food online. For selling hairy crabs at other food premises such as fresh provision shops and fish stalls in public markets, prior written permission from the FEHD shall be obtained.

The spokesman said, "Starting from September 3, 2018, operators selling hairy crabs should have obtained the Shell Fish (Hairy Crab) Permit or written permission granted by the FEHD."

In addition, under the Food Safety Ordinance, any person who carries on a hairy crab importation or distribution business shall register with the FEHD and has to maintain a record of the movements of the hairy crabs. Retailers are also required to keep records of the business from which the hairy crabs are obtained so as to facilitate the tracing of the source and distribution of the hairy crabs.

Application forms for the Shell Fish (Hairy Crab) Permit can be downloaded from the FEHD website (www.fehd.gov.hk/english/forms/permit.html) or obtained from the FEHD's District Environmental Hygiene Offices. Applicants can complete and submit the electronic application form online or return the completed application form to the District Environmental Hygiene Offices.

The spokesman urged the trade to source hairy crabs from reliable suppliers and comply with the relevant regulatory requirements. Under the Food Business Regulation, any person who operates an unlicensed food business or sells restricted foods without permission is liable on conviction to a maximum fine of \$50,000 and imprisonment for six months.

He also reminded consumers to buy hairy crabs from reliable shops or market stalls which have been granted with the relevant food business licence/permit/written permission from the FEHD.

For enquiries, please call the FEHD hotline at 2868 0000.

SEN visits Sham Shui Po District

The Secretary for the Environment, Mr Wong Kam-sing, today (July 16) visited Sham Shui Po District together with two secondary school students participating in the "Be a Government Official for a Day" programme. During the visit, they went to So Uk Estate to learn more about the green building design of the redevelopment project, called at Food Angel and chatted with young volunteers, and met with Sham Shui Po District Council (SSPDC) members to gauge their views on environmental issues.

Accompanied by the Chairman of the SSPDC, Mr Ambrose Cheung, and the District Officer (Sham Shui Po), Mr Damian Lee, Mr Wong first visited So Uk

Estate, which had the first phase of its redevelopment project completed in 2016. In addition to conserving aspects of its culture and architectural heritage including the "Three Treasures of So Uk" (namely the little white house, a pergola with mural ceiling paintings and the estate's entrance portico), the redevelopment project attains an overall green coverage of 27 per cent and incorporates a number of green features. The green installations include a solar photovoltaic system connected to the grid, and an energy monitoring system at the entrance lobby showing the average household electricity and water consumption to encourage residents to save energy and water.

Mr Wong then called at Food Angel, where he helped prepare lunchboxes with young volunteers for distributing to the elderly and low-income families for free. Food Angel has been offering free meals to the needy by using surplus ingredients collected from restaurants. Mr Wong expressed his thanks to Food Angel for its commitment in promoting a food wise and caring culture. He also encouraged the participating young volunteers to help promote the concept of cherishing food, making optimal use of resources, and being caring and inclusive, so as to motivate others to carry forward such values.

Before concluding his itinerary, Mr Wong paid a visit to the SSPDC to meet with its members to listen to their views on the Government's environmental policies and learn more about their concerns on district environmental issues.

On the job shadowing to follow the Secretary for the Environment at today's district visit, Mr Wong said he hoped that the two participating secondary students could have a better understanding of the Government's work and environmental policies. He also encouraged them to go green and foster green culture in their daily lives.