

Appeal for information on missing girl in Tin Sum (with photo)

Police today (July 16) appealed to the public for information on a girl who went missing in Tin Sum.

Leung Lok-yi, aged 14, went missing after she left her residence in Sun Chui Estate on June 11 morning. Her family made a report to Police on June 12.

She is about 1.68 metres tall, 59 kilograms in weight and of medium build. She has a pointed face with yellow complexion and long straight black hair. She was last seen wearing a white short-sleeved T-shirt, light blue jeans and white shoes.

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

CFS announces results of targeted surveillance on Bacillus cereus and Clostridium perfringens in ready-to-eat food

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (July 16) announced the results of a recently completed targeted food surveillance project on *Bacillus cereus* and *Clostridium perfringens* in ready-to-eat food, which showed that all samples passed the test.

"A total of 300 samples of ready-to-eat food were collected from different retail outlets, including online retailers, and food factories for testing of *Bacillus cereus* and *Clostridium perfringens* this year. The samples included dim sum, rice, noodles, pastries, soya products, stewed meat and meat sauce," a spokesman for the CFS said.

Bacillus cereus is commonly found in the environment. It can form spores which are able to resist heat and survive cooking temperature. *Bacillus cereus* can produce different toxins causing two types of food poisoning. Emetic (causing vomiting) intoxication is caused by heat-stable toxins in food; another type of poisoning is diarrhoeal, which is caused by ingestion

of a large amount of *Bacillus cereus* that can produce toxins in the intestine. As the production of preserved bean curd requires fermentation, *Bacillus cereus* will multiply when production is not hygienic or storage is not proper.

Heat of cooking can activate the germination of *Clostridium perfringens* spores which survive in anaerobic conditions like inside internal cavities, rolls of meat, stuffed poultry, or gravies. The organism can then multiply in the area where oxygen level is low. Cooling of food at ambient temperature for a long period also allows rapid multiplication of the bacterium. Hence, foods prepared in bulk, especially cooked meat, poultry dishes and juices, and stored at ambient temperatures with a long cooling period after cooking are at high risk. In food poisoning caused by *Clostridium perfringens*, common symptoms include sudden abdominal pain, nausea and diarrhoea.

The spokesman reminded the trade and the public not to take the risk lightly. They should always maintain good personal and food hygiene to ensure food safety. When handling food that is not to be consumed immediately, keep it at a safe temperature (above 60 degrees Celsius or at 4 degrees C or below). Consume perishable prepackaged food and beverages promptly after opening or reheating and avoid prolonged storage at ambient temperatures. Reheat food thoroughly with the core temperature at 75 degrees C or above. If cooked foods are to be cooled, the trade should adopt measures to shorten the required cooling time to restrict the growth of *Bacillus cereus* and *Clostridium perfringens* in heat treated food. For example, install specific rapid chilling equipment, divide food into smaller portions and place it in shallow containers and in an ice bath. They should also closely monitor the refrigerator temperature and maintain a temperature log. Cross-contamination of food during cooling and storage should be prevented. The trade should also observe the Good Hygienic Practices in each stage of production to ensure safe and proper processing of the food and to comply with the limits stipulated in the Microbiological Guidelines for Food.

[SWD intends to revoke Public Subscription Permit issued to Hong Kong Association of the Deaf for organising territory-wide flag day](#)

â€‹The Social Welfare Department (SWD) has served a notice on the Hong Kong Association of the Deaf today (July 16) indicating the Director of Social Welfare's intention to revoke the Public Subscription Permit issued to the organisation in respect of the territory-wide flag day to be held on

September 8, 2018, as the organisation does not meet the requirement under eligibility criterion 5 for flag day application relating to the management capability of the organisation, an SWD spokesman said today. The organisation may submit written representation to the SWD within 14 days. After considering the representation, if any, the SWD will make a final decision on the revocation of the permit.

The SWD has advised the Hong Kong Association of the Deaf to immediately suspend all fundraising activities related to the flag day until the release of the final decision.

[Hong Kong Customs alerts public on unsafe school uniform \(with photo\)](#)

Hong Kong Customs today (July 16) alerted members of the public on the potential risk of harmful aromatic amines being released from a school uniform.

Customs earlier conducted a test-buy operation on school uniforms from the local market for safety tests. The results revealed that the dark cloth embroidered trimmings on a type of school uniform contained azo dyes that might release harmful aromatic amines and violated the requirement of the related standard.

Customs officers subsequently seized 17 pieces of the school uniform from the retailer concerned.

Customs is committed to the protection of consumer interests and regularly conducts spot checks and safety tests on consumer goods to ensure that they are reasonably safe for use by consumers.

Under the Consumer Goods Safety Ordinance, it is an offence to supply, manufacture or import into Hong Kong consumer goods unless the goods comply with the general safety requirements for consumer goods. The maximum penalty upon conviction is a fine of \$100,000 and imprisonment for one year on first conviction, and \$500,000 and imprisonment for two years on subsequent conviction.

Members of the public with information relating to unsafe consumer goods may submit a report via the Customs 24-hour hotline 2545 6182 or its dedicated crime-reporting email account (crimereport@customs.gov.hk).



Fraudulent website and phishing email related to Bank of China (Hong Kong) 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 Bank of China (Hong Kong) Limited on fraudulent website and phishing email, 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.