

# Results of targeted surveillance on Vibrio parahaemolyticus in ready-to-eat food all satisfactory

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (July 6) announced the results of a recently completed targeted food surveillance project on *Vibrio parahaemolyticus* in ready-to-eat food, which showed that all samples passed the test.

A total of 300 samples of ready-to-eat food, including cooked seafood such as fish, crustaceans and shellfish and raw foods such as raw oysters, sashimi and sushi, were collected from different retailers, including online retailers and food factories, for testing for *Vibrio parahaemolyticus* this year.

A spokesman for the CFS said, "*Vibrio parahaemolyticus*, a common bacterium that can cause food poisoning, is naturally present in seawater and often found in seafood. Food poisoning caused by this pathogenic bacterium is usually associated with consumption of undercooked or raw seafood, in particular shellfish, or improperly handled food that is contaminated with bacteria."

Common symptoms of food poisoning caused by *Vibrio parahaemolyticus*, including diarrhoea, vomiting, mild fever and abdominal pain, usually occur within one or two days after consumption of contaminated food. Recovery is usually within a few days. Nonetheless, children, the elderly, pregnant women and those with a weaker immune system are more likely to develop severe symptoms.

The spokesman said, "Despite the fact that the test results of the samples were all satisfactory, the trade and the public should not take the risk lightly. To prevent food poisoning caused by *Vibrio parahaemolyticus*, the food trade should be reminded that raw oysters, sashimi and sushi sold on the premises should be separated from other food and kept in a refrigerator at a temperature between 0 and 4 degrees Celsius. To avoid cross contamination, raw food should be prepared only at specified areas in a food preparation room. Exclusive cutting boards and knives should be used and the utensils should be cleaned and disinfected thoroughly before handling different types of raw food. Cooking aquatic products thoroughly is the only way to prevent diseases caused by harmful microorganisms and parasites. Overproduction should also be avoided as the quality of food may be affected when the production capacity is overlooked."

The spokesman reminded consumers to patronise hygienic and reliable licensed food premises and consume ready-to-eat food as soon as possible after purchase. The elderly, children, pregnant women and those with a weaker immune system should avoid consuming high-risk food, including inadequately cooked food.

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## **Appointment of Financial Services Development Council Chairman**

The Government announced today (July 6) the appointment of the Chairman of the Financial Services Development Council (FSDC).

The Chief Executive has appointed Mr Laurence Li Lu-jen as Chairman of the FSDC from July 11, 2018 to January 16, 2019, and for a term of two years as Chairman of the Board of Directors upon the incorporation of FSDC as a company limited by guarantee.

Mr Li will succeed the incumbent FSDC Chairman, Mrs Laura M Cha, who will retire from the FSDC with effect from July 11, 2018.

Announcing the appointment, the Secretary for Financial Services and the Treasury, Mr James Lau, said, "Mr Li possesses strong expertise in the financial services industry. He has profound understanding of the objectives and operation of the FSDC, and has made remarkable contributions to the work of the FSDC since its establishment. I am confident that Mr Li will lead the FSDC to continue to carry out its mission in promoting the further development of Hong Kong's financial services industry."

Mr Lau also expressed his heartfelt gratitude to the outgoing Chairman Mrs Cha for her years of dedicated service and outstanding leadership in steering the FSDC to work towards the goal of enhancing the competitiveness of Hong Kong as an international financial centre.

The FSDC was established in 2013 by the Hong Kong Special Administrative Region Government as a high-level, cross-sectoral advisory body to engage the industry in formulating proposals to promote the further development of Hong Kong's financial services industry and to map out the strategic direction for development. The FSDC has set up five committees, namely the Policy Research Committee; the Mainland Opportunities Committee; the New Business Committee; the Market Development Committee and the Human Capital Committee.

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## **TransferWise brings innovative international money transfer platform**

## to Hong Kong (with photo)

Leading London-based fintech company TransferWise announced today (July 6) the official launch of its international money transfer platform in Hong Kong, giving it a major foothold in Asia as part of the company's ongoing international expansion.

TransferWise co-founder and CEO Mr Kristo Käärman said the launch came as a timely move amid Hong Kong's commitment to boost fintech development. "We're excited to launch our service in Hong Kong and introduce a product that is cheaper, faster, and fairer for people and businesses here. The Hong Kong dollar has long been a highly requested currency at TransferWise, so we're happy to be able to open this to everyone," he said.

TransferWise operates on the concept of matching up transfers with other people on the digital platform. It uses the mid-market rate, which is only a fraction of the rates used by traditional currency transfer operators. After a successful pilot period, TransferWise has already been able to drop prices for customers transferring money from Hong Kong by more than 20 per cent, Mr Käärman said.

"Over 3 million people across the world use TransferWise as a fair and easy way to manage their money across borders. Hong Kong represents a key market for TransferWise. Over 4 per cent of Hong Kong's population are foreigners, and many Hongkongers are living in other parts of the world. Hong Kong also has a long, rich history as a world leading economy and home of international commerce," he added.

Associate Director-General of Investment Promotion Dr Jimmy Chiang said, "I'm excited to see TransferWise making its foothold in Hong Kong. This is a big step not only for the company but also for Hong Kong as we are committed to becoming a leading fintech city in the world. TransferWise's decision to set up in our city is a win-win for both."

### About TransferWise

Co-founded by Taavet Hinrikus and Kristo Käärman, TransferWise was launched in 2011 in the UK, and has attracted strategic investors including Andreessen Horowitz, Virgin's Sir Richard Branson and IVP. TransferWise uses the real exchange rate – the mid-market rate – making it up to eight times cheaper on average to send money abroad than through a bank. For more information, please visit [www.transferwise.com](http://www.transferwise.com).

### About Invest Hong Kong

Invest Hong Kong is the department of the Hong Kong Special Administrative Region Government to attract foreign direct investment and support overseas and Mainland businesses to set up or expand in Hong Kong. It provides free advice and customised services for overseas and Mainland

companies enrolled as its clients. For more information, please visit [www.investhk.gov.hk](http://www.investhk.gov.hk).

For an event photo, please visit [www.flickr.com/photos/investhk/albums/72157670868932178](http://www.flickr.com/photos/investhk/albums/72157670868932178).



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## [2018 Wan Chai Festival Opening Ceremony – Vitality . Love@Wan Chai Grand Sea, Land and Sky Parade to be held this Sunday](#)

The 2018 Wan Chai Festival Opening Ceremony – Vitality Love@Wan Chai Grand Sea, Land and Sky Parade will be held at 3pm this Sunday (July 8) at Golden Bauhinia Square and off Wan Chai in Victoria Harbour. Around 1 000 people will participate in the parade, performances and game booths to open the 2018 Wan Chai Festival as well as to showcase the vibrancy and diversity of Wan Chai District.

Performances by artistes, district organisations and schools will be conducted at Golden Bauhinia Square. Members of the public can also have fun in the game booths.

The Secretary of Home Affairs, Mr Lau Kong-wah, and the Deputy Director General of the Hong Kong Island Sub-office of the Liaison Office of the Central People's Government in the HKSAR, Mr Chen Xubin, will officiate at the opening ceremony at 4pm at Golden Bauhinia Square.

After the ceremony, more than 10 vessels and two helicopters will join a parade off the coast of the square. Led by the Hong Kong Police Band, more than 200 district personalities will dress up and join the land parade at the Square and the nearby waterfront area. Over 10 vintage cars and three open-top Big Buses will join the parade at 5pm to tour Wan Chai District.

To extend the joyful atmosphere to different parts of the district, street performances will be staged at various locations at the times below:

- 5.30pm to 6pm: Wong Nai Chung Road Crescent Garden;
- 6pm to 7pm: Lockhart Road Pedestrian Precinct; and
- 6.15pm to 7.15pm: Open space near MTR Tin Hau Station Exit A2.

Free shuttle bus service will be provided between MTR Wan Chai Station (Exit B1) and Golden Bauhinia Square from 2.30pm to 6.30pm with a 15-minute interval.

The 2018 Wan Chai Festival Opening Ceremony – Vitality & Love@Wan Chai Grand Sea, Land and Sky Parade is organised by the 2018 Wan Chai Festival Organising Committee, in collaboration with the Wan Chai District Council and the Wan Chai District Office, and sponsored by the Wan Chai District Council and the Hong Kong Jockey Club.

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## **Research Grants Council to present public lecture on “Cancer Therapy: Immunotherapy and Medicine” on July 14**

The following is issued on behalf of the University Grants Committee:

The Research Grants Council (RGC) will present its second public lecture this year under the theme "Cancer Therapy: Immunotherapy and Medicine" on July 14 (Saturday) at the Hong Kong Science Museum.

The RGC has invited Professor Brigette Ma of the Department of Clinical Oncology of the Chinese University of Hong Kong and Assistant Professor of the Department of Obstetrics and Gynaecology of the University of Hong Kong Dr David Chan to share their research findings and knowledge with the public. Details are as follows:

Time: 2.30pm to 4.30pm

Venue: Lecture Hall, Hong Kong Science Museum

Language: Cantonese

Admission is free on a first-come, first-served basis.

Cancer immunotherapy aims to fight cancer with the patient's own immune system, and it has potential to induce long-lasting benefits without intolerable side effects in the human host. The development of cancer immunotherapy has gone through many trials and tribulations since Dr William

Coley's serendipitous discovery in the 1890s, and for many years it has been sidelined to the fringes of mainstream oncology. Professor Ma will deliver a talk on "Cancer Immunotherapy – An Epic Trilogy of Serendipity, Skepticism and Scientific Breakthrough" to take the audience through a journey from the view of a cancer doctor to witness the renaissance of cancer immunotherapy in nasopharyngeal and other cancers.

Ovarian cancer is one of the most lethal gynaecologic malignancies worldwide. Different from other solid tumours, ovarian cancer is an intra-abdominal tumour in which the presence of ascites enables metastatic dissemination and correlates with poor prognosis. Malignant ascites provide a key reservoir of growth factors and nutrients to augment ovarian cancer aggressiveness. Dr Chan will give a talk entitled "The tumour microenvironment on ovarian cancer progression and the potential target-based therapy" to discuss how all these factors are being studied to identify new principles leading to novel therapeutic avenues.

The public lectures of the RGC aim at arousing public interest in local research developments. Since 2009, the RGC has invited numerous leading scholars to speak at these lectures. For enquiries, please call 2524 3987 or visit the University Grants Committee webpage ([www.ugc.edu.hk/eng/rgc/lectures/lectures.html](http://www.ugc.edu.hk/eng/rgc/lectures/lectures.html)).