

Annual updating of declarations of interests by CE, politically appointed officials and ExCo Members

A Government spokesman said today (August 9) that the Chief Executive (CE), politically appointed officials and Members of the Executive Council (ExCo) have updated their annual declarations of interests, and the updated declarations are available on government websites for public inspection.

The updated declaration of interests of the CE has been uploaded to the website of the Chief Executive's Office (www.ceo.gov.hk/en/links.html). The declarations of interests of politically appointed officials, made in accordance with the Code for Officials under the Political Appointment System (PAO Code), have also been updated and uploaded to the websites of the respective offices or bureaux.

Information on the registrable interests for ExCo (including that of the President as well as Official and Non-official ExCo Members) has also been uploaded to the ExCo website after updating (www.ceo.gov.hk/exco/eng/interests.html).

The PAO Code stipulates that politically appointed officials shall declare their investments and interests on appointment and annually thereafter. These declarations are uploaded to the websites of the respective offices or bureaux. The CE voluntarily observes the above declaration arrangement. ExCo Members are likewise required to declare their registrable interests on appointment and annually thereafter. These declarations are uploaded to the ExCo website.

Appeal against CFI's refusal to grant interim injunction relating to a song: publication of relevant document

The Department of Justice filed an application on August 7 for leave to appeal against the decision of the Court of First Instance (CFI) of the High Court made on July 28 to refuse granting an interim injunction for prohibiting four classes of unlawful acts relating to a song. The CFI made an order (Court Order) on August 8 granting leave to the Secretary for Justice to serve the relevant court papers by way of substituted service.

Pursuant to the Court Order, a copy of the summons for leave to appeal has been uploaded today (August 9) to the websites of the Hong Kong Special Administrative Region Government, the Department of Justice and the Hong Kong Police Force. Members of the public may access the following websites or scan the QR code (attached) to download the relevant document:

www.gov.hk/en/theme/courtorder/index5.htm

www.doj.gov.hk/en/miscellaneous/hca855.html

www.police.gov.hk/ppp_en/03_police_message/hca855.html

Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Wednesday, August 9, 2023 is 104.7 (down 0.1 against yesterday's index).

LD reminds employers and employees to take heat stroke preventive measures in times of Heat Stress at Work **Warning**

As the Heat Stress at Work Warning is now in effect, the Labour Department (LD) reminds employers and employees to take appropriate measures during the effective period of the warning to prevent heat stroke when working in hot weather or hot environments.

Employees who work outdoors or in non-air-conditioned indoor environments face high levels of heat stress and are at a relatively higher risk of heat stroke. Employers should assess the risk factors of heat stress for employees at work and, based on the identified risk factors, take necessary preventive and control measures, including rescheduling work periods, setting up shading covers, providing ventilation and heat dissipation equipment, and reminding employees to replenish water and rest in a timely manner.

The Heat Stress at Work Warning is formulated by the LD based on the Hong Kong Heat Index. There are three levels of the warning: Amber, Red and Black, which help employers and employees better understand the level of heat stress while working outdoors or indoors without air-conditioning systems.

A spokesman for the LD said that when the department issues the Heat Stress at Work Warning, employers must refer to the criteria and recommendations provided in the "[Guidance Notes on Prevention of Heat Stroke at Work](#)" to conduct risk assessments, according to the workloads and other relevant heat stress risk factors, for employees who work outdoors or in non-air-conditioned indoor workplaces. Appropriate rest breaks should be arranged every hour, as far as reasonably practicable, based on various levels of the Heat Stress at Work Warning, to reduce employees' risk of heat stroke.

Employees must also follow instructions to rest on time. Whenever there are any symptoms of heat-related illnesses, such as headache, dizziness, thirst, and nausea, they should rest in a cool and shady place, drink water, and inform employers/supervisors to take appropriate action immediately.

The LD issued the "Guidance Notes on Prevention of Heat Stroke at Work", detailing the various risk factors that should be considered when conducting heat stress risk assessments and recommending corresponding control measures for identified risk factors for employers' and employees' reference. For the Heat Stress at Work Warning and related guidelines, please refer to the department's thematic webpage:
www.labour.gov.hk/eng/news/prevention_of_heat_stroke_at_work.htm.

[CFS announces test results of Summer Food Surveillance Programme \(with photo\)](#)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) today (August 9) released the findings of its Summer Food Surveillance Programme 2023. The results of about 1 850 food samples tested were satisfactory except for one sample that had been announced earlier. The overall satisfactory rate was 99.9 per cent. A CFS spokesman reminded members of the public to remain vigilant and pay more attention to food safety and environmental hygiene as the hot and humid climate of summer in Hong Kong facilitates the multiplication of bacteria.

The spokesman said, "The CFS collected about 1 850 samples from market stalls, restaurants, food factories, fresh provision shops, online vendors (including online retailers and online food delivery platforms), hawkers and others for tests."

The samples comprised 175 samples of dairy products and frozen confections, 131 samples of cut fruit and salads, 90 samples of desserts and drinks, 45 samples of sandwiches, 268 samples of cold cuts or cooked meat

products, 607 samples of aquatic products (such as sushi and sashimi, fish, crustaceans, molluscs and other edible aquatic animals) and 536 samples of other ready-to-eat foods.

The spokesman said that 1 750 food samples were collected for microbiological tests, 30 samples for tests of metallic contaminants and 72 samples for tests of veterinary drug residues. Samples tested for veterinary drug residues and metallic contaminants were all satisfactory. As for the microbiological tests, except for one prepackaged frozen suckling pig ham sample suspected to be contaminated with *Listeria monocytogenes*, the remaining samples were all satisfactory. The overall satisfactory rate was 99.9 per cent.

The CFS has announced the test results of the unsatisfactory samples and conducted follow-up actions, including instructing the vendors concerned to stop selling the relevant food and remove from shelves the affected products, and tracing the sources of the food items in question.

The spokesman reminded members of the public in particular that raw or undercooked foods are high-risk foods as there is not any, or inadequate, heat treatment to eliminate the microorganisms present that can pose risks to human health. Raw or undercooked foods are also associated with the risk of contracting antimicrobial resistance (AMR) microorganisms. Although these AMR microorganisms may not cause illnesses, they may transfer their antibiotic resistance genes to other bacteria inside the human body, therefore affecting the effectiveness of the future use of antibiotics when needed. Susceptible populations such as pregnant women, young children, the elderly and people with weakened immunity (e.g. people with chronic diseases or those on antibiotics treatment, antacid and long-term steroids or drugs given to prevent transplant rejection) are of higher risk of being infected or having complications if they consume raw or undercooked foods due to their health status. They should therefore avoid eating raw and undercooked foods.

Members of the public should pay attention to food safety, especially in summer, and observe the following Five Keys to Food Safety in order to reduce the risk of foodborne diseases:

- choose (choose safe raw materials);
- clean (keep hands and utensils clean);
- separate (separate raw and cooked food);
- cook (cook thoroughly); and
- safe temperature (keep food at a safe temperature).

Members of the public are also reminded to dine out in licensed and hygienic restaurants. Food premises selling sushi and sashimi or other high-risk foods require a special permit. The public should patronise only those with relevant licences or permits issued by the FEHD.

