

## Food Safety Day 2018 promotes hazard analysis and critical control points system (with photos)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department held the Food Safety Day 2018 today (July 17) to promote the hazard analysis and critical control points (HACCP) system to the trade and the public as an effective way to ensure food safety by integrating food safety control measures into the food production process.

Speaking at the launch ceremony of Food Safety Day 2018 today, the Controller of the CFS, Dr Ho Yuk-yin, said that the theme of Food Safety Day this year is "Adopt Food Safety System – HACCP". The HACCP system, which focuses on active prevention, can benefit both the food trade and consumers. The system can identify, assess and control possible hazards in the food production process, which is conducive to raising food safety standards.

Dr Ho said that applying this internationally recognised system in every step of the food production process could reduce the risk of food-borne diseases and maintain stable food quality, which would help reduce wastage of food and is a cost-effective way to ensure food safety.

He also urged the public to follow the "Five Keys to Food Safety" recommended by the World Health Organization, namely "Choose wisely", "Keep clean", "Separate raw and cooked food", "Cook thoroughly" and "Keep food at safe temperature" so as to prevent food-borne diseases effectively.

To increase the understanding of the principles and operation of the HACCP system among the public and the food trade, the CFS has uploaded information onto its website and compiled relevant food safety guidelines for the trade. Exhibition panels and game booths were also provided at Food Safety Day 2018, and a series of activities including seminars and workshops will be held between July and December to promote the HACCP system and related information such as antimicrobial resistance and the "Five Keys to Food Safety".

In addition, a signing ceremony was held today at which representatives from food trade associations signed up for the Food Safety Charter to pledge their commitment to taking appropriate measures to safeguard food safety.

To promote messages on the reduction of salt and sugar in food, the new Instagram page of Hong Kong's Action on Salt and Sugar Reduction ([www.instagram.com/hkassr/](http://www.instagram.com/hkassr/)) was also formally launched today.

Other guests attending the launch ceremony of Food Safety Day 2018 included the Executive Administrator (Accreditation) of Innovation and

Technology Commission, Ms Bella Ho, Food Safety Charter signatories and representatives of the food trade and the Consumer Liaison Group.

