

Food Safety Day 2024 reminds public to keep food at safe temperatures (with photo)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department kicked off its annual Food Safety Day 2024 campaign today (June 7) to highlight the significance of proper temperature control in safeguarding food safety. It serves to remind food businesses and the public that maintaining proper hot and cold holding temperatures for prepared and cooked foods is crucial in preventing the growth of harmful bacteria that can cause foodborne illnesses.

To echo World Food Safety Day, the CFS has chosen "keeping food at safe temperatures" as the theme for Food Safety Day 2024. This theme aims to remind food handlers to enhance proper temperature management throughout the entire food production process, from preparation to display and storage. "Food stored in the danger zone of temperature between 4 degrees Celsius and 60 degrees C allows bacteria to multiply quickly to dangerous levels, potentially leading to food poisoning. Food handlers and the public should follow correct food safety practices, including keeping hot food above 60 degrees C, cold food at or below 4 degrees C, and thoroughly reheating cooked food to reduce the risk of foodborne illnesses," said a CFS spokesman.

To prevent foodborne diseases and curb the emergence of antimicrobial resistance, the CFS urges food businesses and the public to maintain proper hand hygiene and observe the Five Keys to Food Safety when preparing food. With the increasing popularity of food delivery and takeaway services, including cross-boundary meal deliveries, the CFS reminds the industry and the public to pay attention to the delivery time and temperature control of delivered food to ensure food safety. If food is kept within the temperature danger zone, the two-hour and four-hour principle should be followed (i.e. if prepared food is kept at room temperature for less than two hours, it can be refrigerated for later use; if cooked food has been held at room temperature for more than four hours, it should be discarded).

For further details about Food Safety Day 2024, please visit the CFS website at www.cfs.gov.hk/english/whatsnew/whatsnew_act/Food_Safety_Day_2024.html.

