

SFH visits Sheung Shui Slaughterhouse (with photo)

The Secretary for Food and Health, Professor Sophia Chan, visited Sheung Shui Slaughterhouse (SSSH) today (February 6) and was briefed on the measures implemented for minimising the risk of African swine fever (ASF) infection in live pigs and preventing the spread of ASF to Hong Kong. In the light of the trades' suspension of live pig supply during the Lunar New Year period, thorough cleaning and disinfection work is being carried out during the first three days of the Lunar New Year in the two slaughterhouses in Sheung Shui and Tsuen Wan.

Professor Chan viewed the slaughter hall and the lairage area and was briefed by staff of the Food and Environmental Hygiene Department (FEHD) on the biosecurity measures implemented in slaughterhouses.

She learned that both slaughterhouses had strengthened the cleaning and disinfection of vehicles and personnel entering and leaving the slaughterhouses, the slaughter lines and lairages, with a view to preventing the spread of the ASF virus. Furthermore, additional equipment such as pressurised water pumps and hot water high-pressure jets have been installed to enhance the effectiveness of cleaning. Professor Chan observed the operation of the disinfection pools newly installed at SSSH for thoroughly cleaning pig-carrying vehicles. The FEHD and slaughterhouse operators have deployed staff to monitor the cleaning work to ensure that vehicles only leave the slaughterhouses after they are thoroughly cleaned and disinfected.

So far, there has been no ASF in registered farms on the Mainland or local pig farms. ASF is a contagious disease in pigs which will not be transmitted to humans, posing no food safety risk. Well-cooked pork and pork products are safe for consumption. The FEHD and the Agriculture, Fisheries and Conservation Department have already implemented a series of measures to enhance biosecurity in various areas, including local pig farms, slaughterhouses and boundary checkpoints.

