

Clearance services for fresh food at Man Kam To Boundary Control Point to resume tomorrow

The Hong Kong Special Administrative Region (HKSAR) Government was notified by the Shenzhen authority that clearance services for goods vehicles carrying fresh food at the Man Kam To Boundary Control Point (BCP) will resume at 7am tomorrow (October 18), while clearance services for other vehicles and passengers will continue to suspend until further notice.

All goods vehicles carrying fresh food can resume entering Hong Kong through the Man Kam To BCP for inspection by the Centre for Food Safety of the Food and Environmental Hygiene Department. Other vehicles and cross-boundary passengers are advised to use other land BCPs to travel to and from the Mainland.

The HKSAR Government will continue to maintain close liaison and co-ordination with the Shenzhen authority on further resumption of clearance services at the relevant BCP. Announcement will be made in due course once further details are available.

Prepackaged egg-flavoured noodle and scallop-flavoured noodle samples detected with sulphur dioxide

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (October 16) announced that a sample of prepackaged egg-flavoured noodle was detected with sulphur dioxide, a preservative, at a level exceeding the legal limit, and the functional class and name of the additive were also not declared on the food label. In addition, the CFS found earlier that a sample of prepackaged scallop-flavoured noodle contained sulphur dioxide, a preservative which is allowed to be used in certain foods, but the functional class and the name of the additive were not declared on the food label. When following up on the incident, the CFS found that another sample batch of scallop-flavoured noodle also contained sulphur dioxide but the functional class and the name of the additive were not declared on the food label. Members of the public should not consume the affected batches of the products. The trade should also stop using or selling the affected batches of the products immediately if they possess it.

Product details of the egg-flavoured noodle are as follows:

Product name: HONG KONG EGG FLAVOR NOODLE
Brand: GOURMET ALLEY
Place of origin: Hong Kong
Net weight: 454 grams
Best-before date: August 15, 2025
Manufacturer: AAA Noodle Product Manufactory (HK) Ltd
Hotline: 2614 2160

"The CFS collected the above-mentioned sample of egg-flavoured noodle from a supermarket in Chai Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained sulphur dioxide at a level of 61 parts per million, exceeding the legal limit of 20 ppm. The functional class and name of the additive were also not declared on the food label," a spokesman for the CFS said.

"The CFS announced earlier that a sample of scallop-flavoured noodle collected from a supermarket in Sham Shui Po was found to contain sulphur dioxide. Although the sulphur dioxide level is below the maximum permitted level under the Preservatives in Food Regulation (Cap. 132BD), the functional class and the name of the additive were not declared on the food label of the sample. The CFS detected a similar irregularity in another batch of scallop-flavoured noodle taken from the same supermarket for testing during follow-up investigations," the spokesman added.

Product details of the scallop-flavoured noodle are as follows:

Product name: Scallop Noodles
Brand: Select
Place of origin: China
Net weight: 454 grams
Best-before date: December 15, 2024
Distributor: PARKnSHOP (HK) Limited
Hotline: 2606 8658

The CFS has informed the vendors and the manufacturer/distributor concerned of the irregularities and instructed them to stop sales and remove from shelves the affected batches of the products. The manufacturer/distributor concerned have initiated recalls according to the CFS's instructions. Members of the public may call the respective hotlines during office hours for enquiries about the recalls. Prosecution will be instituted should there be sufficient evidence.

The spokesman reminded the food trade that the use of preservatives in food must comply with the Preservatives in Food Regulation (Cap. 132BD). Furthermore, the Food and Drugs (Composition and Labelling) Regulations (Cap. 132W) require that for all prepackaged food for sale in Hong Kong containing sulphite in a concentration of 10 ppm or more, the functional class of the sulphite and its name shall be specified in the list of ingredients. Offenders are liable to a maximum fine of \$50,000 and six months' imprisonment upon conviction.

Sulphur dioxide is a preservative which can be used in a variety of

foods including dried vegetables, dried fruits, pickled vegetables and salted fish products. Sulphur dioxide is water soluble, and most of it can be removed through washing and cooking. However, susceptible individuals who are allergic to this preservative may experience breathing difficulties, headaches and nausea after consumption.

The CFS will alert the trade, continue to follow up on the incidents and take appropriate action. Investigations are ongoing.

Correctional officers intercept smuggling of suspected dangerous drug into Lai Chi Kok Reception Centre

Correctional officers at Lai Chi Kok Reception Centre today (October 16) intercepted a male remand person in custody smuggling a suspected dangerous drug into the centre by concealing it inside his body.

The 31-year-old person in custody was remanded for the offence of trafficking in a dangerous drug on October 13. After undergoing X-ray body scanning, he was suspected to have swallowed the dangerous drug before admission. He was therefore separated and put under close monitoring.

At 1.57pm today, he discharged one pack of the suspected dangerous drug with a weight of about 18 grams wrapped in a plastic sheet. The case has been reported to the Police for follow-up.

A spokesman for the Correctional Services Department said, "The department takes every measure to stop the introduction of dangerous drugs or unauthorised articles into correctional institutions in order to maintain good order and discipline, and a drug-free environment for all persons in custody."

Update on cases of Legionnaires' disease

The Centre for Health Protection (CHP) of the Department of Health today (October 16) reported the latest number of cases of Legionnaires' disease (LD), and stressed the importance of using and maintaining properly designed man-made water systems, adding that susceptible groups should strictly

observe relevant precautions.

From October 8 to 14, five community-acquired LD cases were reported:

1. A male patient, aged 59 with underlying illnesses, who lives in Sun Fung Wai, Tuen Mun;
2. A male patient, aged 41 with underlying illnesses, who lives in Yat Tai House, Fu Tai Estate, Tuen Mun;
3. A female patient, aged 82 with underlying illnesses, who lives in Block D, Kornhill, Quarry Bay;
4. A male patient, aged 79 with underlying illnesses, who lives in Tai Tak Building, 17 Kat On Street, Wan Chai; and
5. A female patient, aged 41 with underlying illnesses, who lives in Lok On House, Tsz Lok Estate, Tsz Wan Shan.

"Epidemiological investigations are ongoing to identify potential sources of infection, high-risk exposure and clusters, if any," a spokesman for the CHP said.

As of October 14, 103 LD cases had been reported this year. In 2022 and 2021, there were 80 and 69 cases respectively.

"Men, people aged over 50, smokers, alcoholics and persons with weakened immunity are more susceptible to LD. Some situations may also increase the risk of infection, including poor maintenance of water systems leading to stagnant water; living in areas with old water systems, cooling towers or fountains; using electric water heaters, whirlpools and spas or hot water spring spas; and recent stays in hotels or vessels," the spokesman said.

Legionellae are found in various environmental settings and grow well in warm water (20 to 45 degrees Celsius). They can be found in aqueous environments such as water tanks, hot and cold water systems, cooling towers, whirlpools and spas, water fountains and home apparatus that support breathing. People may become infected when they breathe in contaminated droplets (aerosols) and mist generated by artificial water systems, or when handling garden soil, compost and potting mixes.

Immunocompromised persons should:

- Use sterile or boiled water for drinking, tooth brushing and mouth rinsing;
- Avoid using humidifiers, or other mist- or aerosol-generating devices. A shower may also generate small aerosols; and
- If using humidifiers, or other mist- or aerosol-generating devices, fill the water tank with only sterile or cooled freshly boiled water, and not water directly from the tap. Also, clean and maintain humidifiers/devices regularly according to manufacturers' instructions. Never leave stagnant water in a humidifier/device. Empty the water tank, wipe all surfaces dry, and change the water daily.

The public should observe the health advice below:

- Observe personal hygiene;
- Do not smoke and avoid alcohol consumption;
- Strainers in water taps and shower heads should be inspected, cleaned, descaled and disinfected regularly or at a frequency recommended by the manufacturer;
- If a fresh-water plumbing system is properly maintained, it is not necessary to install domestic water filters. Use of water filters is not encouraged as clogging occurs easily, which can promote growth of micro-organisms. In case water filters are used, the pore size should be 0.2 micrometres (μm) and the filter needs to be changed periodically according to the manufacturer's recommendations;
- Drain and clean water tanks of buildings at least quarterly;
- Drain or purge for at least one minute infrequently used water outlets (e.g. water taps, shower heads and hot water outlets) and stagnant points of the pipework weekly or before use;
- Seek and follow doctors' professional advice regarding the use and maintenance of home respiratory devices and use only sterile water (not distilled or tap water) to clean and fill the reservoir. Clean and maintain the device regularly according to the manufacturer's instructions. After cleaning/disinfection, rinse the device with sterile water, cooled freshly boiled water or water filtered with 0.2 μm filters. Never leave stagnant water in the device. Empty the water tank, keep all surfaces dry, and change the water daily; and
- When handling garden soil, compost and potting mixes:
 1. Wear gloves and a face mask;
 2. Water gardens and compost gently using low pressure;
 3. Open composted potting mixes slowly and make sure the opening is directed away from the face;
 4. Wet the soil to reduce dust when potting plants; and
 5. Avoid working in poorly ventilated places such as enclosed greenhouses.

The public may visit the CHP's [LD page](#), the [Code of Practice for Prevention of LD](#) and the [Housekeeping Guidelines for Cold and Hot Water Systems for Building Management](#) of the Prevention of LD Committee, and the CHP's [risk-based strategy](#) for prevention and control of LD.

[CFS investigates suspected case of breaching Food Safety Order on aquatic](#)

and seaweed products imported from Japan

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (October 16) that an aquatic product and seaweed products from regulated Japanese metropolis/prefecture were found suspected to be in breach of the relevant Food Safety Order when the CFS inspected food imported from Japan. The products concerned have been marked and sealed by the CFS and have not entered the market. The CFS is following up on the case.

A spokesman for the CFS said, "During an inspection of the food labels of the concerned consignments of food imported from Japan, the CFS found a pack of chilled scallops suspected to have been harvested and manufactured in Miyagi Prefecture and two seaweed products suspected to have been processed in Tokyo and Ibaraki Prefecture after the Order was issued, and the importers concerned are thus suspected of breaching the relevant Order."

The CFS will continue to follow up on the incidents and take appropriate action, including informing the Japanese authorities concerned of the incidents. Prosecution will be instituted against the importers concerned should there be sufficient evidence. The investigation is ongoing.