# Appeal for information on missing man in Mong Kok (with photo)

Police today (June 3) appealed to the public for information on a man who went missing in Mong Kok.

Wong Chi-fung, aged 41, went missing after he was last seen at Shek Kuk House, Shek Wai Kok Estate, Tsuen Wan on May 30 morning. His family made a report to Police on May 31.

He is about 1.6 metres tall, 75 kilograms in weight and of fat build. He has a round face with yellow complexion and short black hair. He was last seen wearing a dark T-shirt, dark shorts, white sneakers and carrying a black rucksack.

Anyone who knows the whereabouts of the missing man or may have seen him is urged to contact the Regional Missing Persons Unit of New Territories South on 3661 1176 or 9689 6212 or email to rmpu-nts-2@police.gov.hk, or contact any police station.



# <u>Another arrest made under Safeguarding</u> <u>National Security Ordinance today</u>

Â The National Security Department of the Hong Kong Police Force today (June 3) arrested a 62-year-old man in Sha Tin for committing "Offences in Connection with Seditious Intentionâ€.

Â Police have earlier made arrests on May 28 and 29 in various districts, including Tai Lam Centre for Women. Six women and one man, aged between 37 and 65, were suspected of committing "Offences in Connection with Seditious Intentionâ€@, contravening Section 24 of the Safeguarding

National Security Ordinance. Among them, a 53-year-old woman was also suspected of committing the offence of "providing pecuniary or other financial assistance or property for the commission of secession by other persons‮, contravening Section 21 of the Hong Kong National Security Law. Including the man arrested today, the total number of persons arrested in the case has now increased to eight.

Â Â Police pointed out that a woman in custody had exploited an upcoming sensitive date to repeatedly publish posts with seditious intention on a social platform anonymously with the assistance of at least seven arrested persons since April 2024, with content provoking hatred towards the Central Authorities and the Government of the Hong Kong Special Administrative Region and the Judiciary, as well as inciting netizens to organise or participate in relevant illegal activities at a later stage. Investigation also revealed that the 53-year-old arrested woman supported fugitive Law Kwun-chung and other individuals through an online subscription platform, with money amounting to approximately \$140,000. The 62-year-old man arrested today is being detained for further enquiries, while the remaining seven arrested persons, except for one woman who continues to be remanded in Tai Lam Centre for Women, have been released on bail.

Â Police reiterate that offences in connection with seditious intention are very serious crimes, with a maximum penalty of up to seven years' imprisonment. If any arrested person is found to have contravened any requirement or condition in the movement restriction order, they are liable to one year's imprisonment on conviction. Police remind the public that it is an offence for any person to incite, assist in, abet or provide pecuniary or other financial assistance or property to another person, by any means whatsoever (including through online platform), for committing offences endangering national security, and stress that Police will continue to take strict enforcement actions against such illegal acts and urge members of the public to abide by the law.

## CFS announces results of seasonal food surveillance on rice dumplings (second phase) (with photo)

â€<The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (June 3) announced that the test results of 74 rice dumpling samples collected under a recently completed seasonal food surveillance project on rice dumplings (second phase) were all satisfactory.

"The CFS announced the results of 46 samples collected under the seasonal food surveillance project on rice dumplings (first phase) in late

May which were all satisfactory. As the Tuen Ng Festival is around the corner, the CFS has completed the second phase of the surveillance project on rice dumplings and the results of 74 samples were all satisfactory. In conclusion, samples of rice dumplings from different retail outlets (including online retailers and online food delivery platforms) and food premises (including restaurants and food factories) were collected for chemical, microbiological and nutrition content analyses during the two phases. The chemical analyses included tests for colouring matters, preservatives, metallic contamination, mineral oil, antioxidants, sweeteners and pesticide residues. The microbiological analyses covered pathogenic bacteria including Salmonella, coagulase-positive staphylococci organisms, Clostridium perfringens and Bacillus cereus. In addition, nutrition contents such as energy contents, protein, carbohydrates, total fat, saturated fatty acids, trans fatty acids, sodium and sugars of the samples were also tested to check whether the test results complied with their declared values on the nutrition labels," a spokesman for the CFS said.

The spokesman reminded members of the public to observe the following food safety tips in purchasing, preparing, storing and consuming rice dumplings:

#### Buying rice dumplings

- \* Buy rice dumplings from reliable outlets;
- \* When purchasing non-prepackaged rice dumplings, choose those that are securely wrapped in wrapping leaves; and
- \* When purchasing prepackaged rice dumplings, check the expiry date and whether the packaging is intact.

#### Home-made rice dumplings

#### Storing and preparing rice dumplings

<sup>\*</sup> Buy wrapping leaves from reliable suppliers and avoid leaves that are unnaturally bright green or with chemical odours;

<sup>\*</sup> Wash hands and utensils thoroughly before and after handling food; and

<sup>\*</sup> Handle raw and cooked food separately to avoid cross-contamination.

<sup>\*</sup> Consume rice dumplings as soon as possible and avoid prolonged storage;

<sup>\*</sup> Both the glutinous rice and the stuffing should be well covered until the rice dumplings are unwrapped. Do not come into direct contact with the strings upon cooking to prevent contamination at all times.

<sup>\*</sup> Store rice dumplings at 4 degrees Celsius or below, or store them properly according to the instructions on the package if they are not consumed or cooked immediately;

<sup>\*</sup> Keep cooked rice dumplings that are not consumed immediately in a covered container and put them in the upper compartment of the refrigerator. Keep raw food in the lower compartment to prevent cross-contamination;

<sup>\*</sup> Reheat rice dumplings thoroughly until the core temperature reaches 75 degrees C or above before consumption;

<sup>\*</sup> Do not reheat rice dumplings more than once; and

\* Consume reheated rice dumplings as soon as possible.

#### Consuming rice dumplings

- \* Wash hands with running water and liquid soap, and rub for at least 20 seconds before consumption; and
- \* Reduce seasonings such as soy sauce or granulated sugar during consumption.

The spokesman said, "Rice dumplings in general are relatively high in energy, fat and salt. During the festival, people should maintain a balanced diet, and consume rice dumplings moderately, with due consideration of their health condition. People are recommended to share rice dumplings with their family members and friends, as this not only enhances the festive atmosphere, but also allows them to taste rice dumplings of different flavours and avoid over-consumption. People are also advised to make use of nutrition labels on prepackaged food to compare their nutritional contents for healthier food choices."

The spokesman also reminded the food trade to purchase food ingredients from reliable suppliers and maintain proper records to facilitate source tracing when necessary. They should follow Good Manufacturing Practice in the preparation of food products and comply with legal requirements when using food additives. The spokesman advised the food trade to adopt the Hazard Analysis Critical Control Point System to identify, assess and control possible hazards in the food production process.



### STL to visit Guangdong

The Secretary for Transport and Logistics, Mr Lam Sai-hung, will leave for Guangdong tomorrow morning (June 4) for a duty visit.

Mr Lam will attend a meeting of the task force for collaboration on Guangdong-Hong Kong transportation in Guangzhou. He will then proceed to Zhanjiang to visit local logistics facilities, including a port and a

logistics park. Mr Lam will also meet with officials of the Zhanjiang Municipal Government to exchange views on issues of mutual concern.

Mr Lam will return to Hong Kong on June 5. During his absence, the Under Secretary for Transport and Logistics, Mr Liu Chun-san, will be the Acting Secretary for Transport and Logistics.

### <u>Appeal for information on missing</u> <u>woman in Tin Sum (with photo)</u>

Police today (June 3) appealed to the public for information on a woman who went missing in Tin Sum.

Fu Tsz-kei, aged 25, went missing after she left her residence in Sun Tin Wai Estate on February 20 afternoon. Her family made a report to Police on May 20.

She is about 1.55 metres tall, 50 kilograms in weight and of medium build. She has a pointed face with yellow complexion and long brown hair.

Anyone who knows the whereabouts of the missing woman or may have seen her is urged to contact the Regional Missing Persons Unit of New Territories South on 3661 1176 or 9689 6212 or email to rmpu-nts-2@police.gov.hk, or contact any police station.

