## Examination of Estimates of Expenditure 2009-10

## CONTROLLING OFFICER'S REPLY TO INITIAL WRITTEN QUESTION

Reply Serial No.

**FHB**(**FE**)132

Question Serial No.

2300

Head: 49 Food and Environmental Hygiene Department

Subhead (No. & title):

**Programme**: (1) Food Safety and Public Health

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene

Director of Bureau: Secretary for Food and Health

## <u>Question</u>:

With regard to the promotion of the Hazard Analysis and Critical Control Point (HACCP) approach to the trade, please advise on:

- a. the details of the promotion effort and the benefits of promoting HACCP;
- b. the estimated expenditure involved; and
- c. how the Department will assess the effectiveness of the promotion effort.

Asked by: Hon. WONG Kwok-hing

## Reply:

A food safety plan based on Hazard Analysis and Critical Control Point (HACCP) concepts is internationally acknowledged as an effective tool for enhancing food safety and reducing the risk of food poisoning. In 2009, the Department will organise 33 seminars to promote HACCP and the HACCP-based Food Safety Plan. During the seminars, practice guidelines, bulletins and leaflets will be distributed to the food trade and the general public. The activities will be evaluated using questionnaire surveys to assess any change in knowledge, attitude and practice of the participants. Promotion of HACCP is part and parcel of the overall education and promotion programmes on food safety. There is no separate breakdown on its expenditure.

	Signature	
W H CHEUK	Name in block letters	
Director of Food and Environmental Hygiene	Post Title	
17.3.2009	Date	