

Fresh beef sample found to contain sulphur dioxide

â€‹The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (April 10) that a fresh beef sample was found to contain sulphur dioxide, a preservative which is not permitted to be used in fresh meat. The CFS is following up on the case.

A spokesman for the CFS said, "Subsequent to announcing earlier that a fresh beef sample taken from a stall in Java Road Market, North Point, was detected with sulphur dioxide, the CFS took another fresh beef sample from the same stall for testing during follow-up investigation. A similar irregularity was detected with the test result showing that the sample contained sulphur dioxide at a level of 80 parts per million."

According to the Preservatives in Food Regulation (Cap 132BD), it is an offence to add sulphur dioxide to fresh or chilled meat. The maximum penalty is a \$50,000 fine and six months' imprisonment.

The CFS has informed the vendor concerned of the above-mentioned irregularity. Prosecution will be instituted should there be sufficient evidence.

Sulphur dioxide is a commonly used preservative in a variety of foods including dried fruits, pickled vegetables and meat products such as sausages and grilled burgers, but under the Regulation it is not permitted in fresh or chilled meat. Nonetheless, individual meat traders have been found illegally using sulphur dioxide to make meat look fresher. This preservative is of low toxicity. As it is water soluble, most of it can be removed through washing and cooking. However, susceptible individuals who are allergic to this preservative may experience breathing difficulties, headache and nausea.

The spokesman reminded the food trade to comply with the law and not to sell fresh or chilled meat adulterated with sulphur dioxide. Members of the public should purchase meat from reliable market stalls or fresh provision shops. They should avoid buying or consuming meat which is unnaturally red and maintain a balanced diet to avoid malnutrition or excessive exposure to chemicals from a small range of food items.

The CFS will continue to follow up on the case and take appropriate action.

Tender amounts submitted for site in Yuen Long

The Lands Department announced today (April 10) that in respect of the tender for the site Lot No. 5382 in Demarcation District No. 116 at Tai Kei Leng, Yuen Long, New Territories, which was awarded on March 13 to the successful tenderer, Gold Fusion Limited (parent company: Lai Sun Development Company Limited), on a 50-year land grant at a premium of \$209,800,000, the tender amounts submitted by the unsuccessful tenderers in descending order are published on an anonymous basis as follows:

- (1) \$122,200,000
- (2) \$108,000,000
- (3) \$23,608,035

The information disclosed in this press release is for information only.

FEHD orders restaurant in Tsuen Wan to suspend business for 14 days

The Director of Food and Environmental Hygiene has ordered a restaurant in Tsuen Wan to suspend business for 14 days as the operator repeatedly breached the Food Business Regulation (FBR) by extending the business area illegally.

The restaurant, Sam Pei Kitchen, located on the ground floor at 26 Sam Pei Square, Tsuen Wan, was ordered to suspend business from today (April 10) to April 23.

"In August last year and January this year, two convictions for the above-mentioned breach were recorded against the restaurant. A total fine of \$7,000 was levied by the court and 30 demerit points were registered against the licensee under the department's demerit points system. The contraventions resulted in the 14-day licence suspension," a spokesman for the Food and Environmental Hygiene Department (FEHD) said.

The licensee of the restaurant had a record of two convictions for the same offence in June and October 2017. A total fine of \$3,500 was levied and 30 demerit points were registered. The breaches led to licence suspension for seven days in December 2017.

The spokesman reminded licensees of food premises to comply with the

FBR, or their licences could be suspended or cancelled.

Licensed food premises are required to exhibit a sign, at a conspicuous place near the main entrance, indicating that the premises has been licensed. A list of licensed food premises is available on the FEHD's website (www.fehd.gov.hk/english/licensing/index.html).

Granting of virtual banking licence

The following is issued on behalf of the Hong Kong Monetary Authority:

The Hong Kong Monetary Authority (HKMA) announced today (April 10) that the Monetary Authority has granted a banking licence under the Banking Ordinance to Welab Digital Limited (WDL) for it to operate in the form of a virtual bank. The granting of the banking licence takes effect today.

This is the fourth virtual banking licence granted by the HKMA. The introduction of virtual banks in Hong Kong is a key pillar supporting Hong Kong's entry into the Smart Banking Era. It is a major milestone in reinforcing Hong Kong's position as a premier international financial centre. Virtual banks will not only help drive FinTech and innovation, but also bring about brand new customer experiences and further promote financial inclusion in Hong Kong.

According to its business plan, WDL intends to launch its services within six to nine months.

The HKMA is making good progress in the processing of the remaining four shortlisted virtual bank applications.

All free admission tickets for 7th Hong Kong Games opening ceremony distributed

The Leisure and Cultural Services Department (LCSD) announced today (April 10) that the 1 800 free admission tickets for the 7th Hong Kong Games (HKG) opening ceremony have all been distributed.

The opening ceremony will be held at the Hong Kong Coliseum at 3.30pm on April 28 (Sunday). The ceremony will feature athletes from 18 districts marching into the venue, the lighting of the cauldron, a grand dance show, sports demonstrations and performances by pop singers. Members of the public without admission tickets can enjoy watching the highlights of the ceremony on TVB Jade between 10.30pm and 11.30pm on the same day.

Members of the public with admission tickets are advised to attend the show as scheduled. Those who are unable to turn up on the day due to unforeseen circumstances may pass the tickets to relatives and friends so as to avoid wastage.

Ticket holders are reminded to allow ample time for travelling to the venue in order to prevent a last-minute rush before admission.

The 7th HKG is organised by the Sports Commission and co-ordinated by the Community Sports Committee with the 18 District Councils; the LCSD; the Sports Federation and Olympic Committee of Hong Kong, China; and relevant National Sports Associations as co-organisers. The Hong Kong Jockey Club is recognised as the principal contributor.

Details of the 7th HKG are available at the dedicated website (www.hongkonggames.hk).