

FEHD fully steps up Sheung Shui Slaughterhouse anti-epidemic measures

The Food and Environmental Hygiene Department (FEHD) said today (July 31) that in view of the recent COVID-19 cases related to the Sheung Shui Slaughterhouse (SSSH), the FEHD has decided to fully step up anti-epidemic measures of the slaughterhouse. Starting from 0.00 am on August 1, only persons with negative testing results are permitted to enter the slaughterhouse.

The FEHD has arranged COVID-19 testing for SSSH government staff and stakeholders, including the operator, importers, buyers and transportation companies. Except for the three preliminarily confirmed cases announced yesterday, testing results for other cases are all negative. There are so far a cumulative total of ten cases related to the SSSH, involving seven confirmed cases and three preliminarily tested positive cases.

A spokesman for the FEHD said, "The Government is very concerned about the cases in relation to SSSH, and has fully stepped up anti-epidemic measures of the slaughterhouse to ensure its smooth operation and that the supply of live pigs will not be affected. The Government and SSSH will continue to strive to ensure operation of the slaughterhouse meets the required hygienic and environmental standards, and that all meat supplied to the market is fit for human consumption.

During the epidemic, the SSSH has required all workers to observe the personal protective equipment guidelines, and implemented the following anti-epidemic measures:

- (1) Install two infrared body temperature monitors at the entrance to ensure that only people with normal body temperature are allowed to enter the slaughterhouse;
- (2) Require all people to wear a mask when they are in the slaughterhouse;
- (3) Require all people to maintain social distancing and avoid gathering;
- (4) Provide alcohol-based handrub and remind all people to keep their hands clean; and
- (5) Remind all those working in the slaughterhouse to observe personal hygiene, and that if they feel unwell, they should seek medical advice as soon as possible and should not go to work.

The spokesman stressed that members of the public need not worried about the food safety of meat slaughtered at the slaughterhouse. According to the current scientific information and advice of the World Health Organization (WHO), it is unlikely that humans will be infected with COVID-19 via food. Members of the public are unlikely to be infected via fresh meat slaughtered at the slaughterhouse.

Nevertheless, the Centre for Food Safety, based on the WHO advice on food safety, reminds the public to maintain personal, food and environmental

hygiene at all times, including washing hands before and after handling raw and cooked foods; separating raw meat and internal organs from cooked foods; cooking food thoroughly, avoiding consuming raw or undercooked animals, etc., so as to ensure food safety.