

# Food Safety Day 2025 highlights importance of preventing cross- contamination

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department launched its annual Food Safety Day 2025 campaign today (June 7), emphasising the importance of preventing cross-contamination in safeguarding food safety. It serves to remind food businesses and the public that adopting proper hygiene and food handling practices, such as handling raw and cooked food separately, can reduce the risk of foodborne illnesses.

To echo World Food Safety Day, the CFS has chosen "preventing cross-contamination" as the theme for Food Safety Day 2025. Cross-contamination is one of the most common causes of food poisoning, occurring when harmful microorganisms are transferred directly or indirectly from raw food to cooked or ready-to-eat food via contaminated hands, utensils, cutting boards, or food contact surfaces.

"Food handlers and the public should remain vigilant in storing and handling raw and cooked foods separately, using designated utensils and storage containers, and maintaining good personal and environmental hygiene to prevent the spread of bacteria. If raw and cooked or ready-to-eat food must be handled in the same area, thorough disinfection between uses is essential," said a CFS spokesman.

Food handlers and members of the public are also reminded that maintaining hand hygiene is essential for minimising the risk of cross-contamination and ensuring food safety. Hands should be washed thoroughly with liquid soap and clean running water for at least 20 seconds before and after handling food and wearing gloves, as well as after using the toilet, touching the face, or handling waste. Wearing gloves does not replace proper handwashing.

To prevent foodborne diseases and curb the emergence of antimicrobial resistance, the CFS urges food businesses and the public to maintain proper personal and environmental hygiene and observe the "Five Keys to Food Safety" when preparing food, including choosing safe raw materials, keeping hands and utensils clean, separating raw and cooked food, cooking thoroughly, and keeping food at safe temperatures.

For more information about Food Safety Day 2025 and related activities, please visit the CFS website ([www.cfs.gov.hk](http://www.cfs.gov.hk)).