

## **OGCIO clarifies online rumour**

The Office of the Government Chief Information Officer (OGCIO) noticed that an image captured from a TV news clip may mislead viewers to believe that the technology shown is one of the functions of smart lampposts.

The OGCI0 today (July 18) clarified that the image in question featured technology that is used to count the number of people at a given location. This technology was showcased at the Smart Government Pavilion at the International ICT Expo this April, and is not related to the Multi-functional Smart Lampposts pilot scheme. The OGCI0 reiterated that the lampposts will not employ this technology and do not carry any facial recognition function.

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## **Results of targeted surveillance on Salmonella in ready-to-eat food all satisfactory**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (July 18) announced the results of a recently completed targeted food surveillance project on Salmonella in ready-to-eat food. All samples passed the test.

A spokesman for the CFS said, "A total of 300 ready-to-eat food samples were collected from different retailers (including online retailers) and food factories for testing of Salmonella this year. The samples included dishes containing eggs, poultry and their products."

Salmonella can be found in eggs and food of animal origin. There is a risk of contracting salmonellosis if a person consumes undercooked food of animal origin, eggs or egg products, or food cross-contaminated with Salmonella.

Salmonella infection may cause fever and gastrointestinal upset such as vomiting, abdominal pain and diarrhoea. The effects on infants, young children, the elderly and patients with a weak immune system can be more severe and sometimes may even lead to death.

Despite the fact that the test results of the samples were all satisfactory, the spokesman reminded the trade and the public not to take the risk lightly. They should maintain good personal and food hygiene to safeguard food safety. For example, they should cook meat, poultry and eggs thoroughly to ensure the juices of the meat are not red, blood is not visible

when cooked meat is cut and the egg yolk and white are firm. They should consume cooked food as soon as possible to avoid keeping it at room temperature for a long time. Food manufacturers should take adequate measures to eliminate Salmonella in food during the food production process, and prevent re-contamination of food such as cross-contamination by raw ingredients with Salmonella. Moreover, they may consider choosing pasteurised egg products or dried egg powder to prepare dishes not requiring heat treatment, in particular ready-to-eat desserts.

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## Labour Department investigates fatal work accident in Tai Po

The Labour Department (LD) is investigating a fatal work accident that occurred in Tai Po this morning (July 18) in which a worker died.

The LD immediately deployed staff to the scene upon receiving a report of the accident, and is now conducting an investigation to look into its cause.

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## Lifesaving services at Golden Beach resume

Attention TV/radio announcers:

Please broadcast the following as soon as possible and repeat it at regular intervals:

Here is an item of interest to swimmers.

The Leisure and Cultural Services Department has announced that the lifesaving services at Golden Beach in Tuen Mun District resumed today (July 18). The lifesaving services at the beach were suspended earlier due to an insufficient number of lifeguards on duty.

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# Lifesaving services suspended at Golden Beach

Attention TV/radio announcers:

Please broadcast the following as soon as possible and repeat it at regular intervals:

The Leisure and Cultural Services Department announced today (July 18) that due to an insufficient number of lifeguards on duty, the lifesaving services at Golden Beach in Tuen Mun District is suspended until further notice.

First aid services will be maintained at the beach.