

# Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Friday, July 12, 2019 is 104.8 (same as yesterday's index).

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## CFS announces results of targeted surveillance on Bacillus cereus and Clostridium perfringens in ready-to-eat food

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (July 12) announced the results of a recently completed targeted food surveillance project on *Bacillus cereus* and *Clostridium perfringens* in ready-to-eat food. All samples passed the test.

"A total of 300 samples of ready-to-eat food were collected from different retail outlets including online retailers and food factories for testing of *Bacillus cereus* and *Clostridium perfringens* this year. The samples included dim sum, rice, noodles, pastries, soya products, stewed meat and meat sauce," a spokesman for the CFS said.

*Bacillus cereus* is commonly found in the environment. It can form spores which are able to resist heat and survive cooking temperatures. *Bacillus cereus* can produce different toxins causing two types of food poisoning. Emetic intoxication (causing vomiting) is caused by heat-stable toxins in food; another type of poisoning is diarrhoeal, which is caused by ingestion of a large amount of *Bacillus cereus* that can produce toxins in the intestine. As the production of preserved bean curd requires fermentation, *Bacillus cereus* will multiply when production is not hygienic or storage is not proper.

Cooking heat can activate the germination of *Clostridium perfringens* spores, which survive in anaerobic conditions like inside internal cavities, rolls of meat, stuffed poultry, or gravies. The organism can then multiply in the area where oxygen level is low. Cooling of food at ambient temperature for a long period also allows rapid multiplication of the bacterium. Hence, foods prepared in bulk, especially cooked meat, poultry dishes and juices, which are stored at ambient temperatures with a long cooling period after cooking are at high risk. In food poisoning caused by *Clostridium perfringens*, common symptoms include sudden abdominal pain, nausea and diarrhoea.

The spokesman reminded the trade and the public not to take the risk lightly. They should always maintain good personal and food hygiene to ensure food safety. When handling food that is not to be consumed immediately, keep it at a safe temperature (above 60 degrees Celsius or at 4 degrees C or below). Consume perishable prepackaged food and beverages promptly after opening or reheating and avoid prolonged storage at ambient temperatures. Reheat food thoroughly with the core temperature at 75 degrees C or above. If cooked foods are to be cooled, the trade should adopt measures to shorten the required cooling time to restrict the growth of *Bacillus cereus* and *Clostridium perfringens* in heat treated food. For example, install specific rapid chilling equipment, divide food into smaller portions and place it in shallow containers and in an ice bath. They should also closely monitor the refrigerator temperature and maintain a temperature log. Cross-contamination of food during cooling and storage should be prevented. The trade should also observe the Good Hygienic Practices in each stage of production to ensure safe and proper processing of the food and to comply with the limits stipulated in the Microbiological Guidelines for Food.

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## [“Study report on photovoltaic \(PV\) applications and PV potential of building rooftops in HK” released](#)

The Electrical and Mechanical Services Department (EMSD) earlier commissioned a consultant to assess the solar photovoltaic (PV) potential of building rooftops in Hong Kong. A spokesperson for the EMSD said today (July 12) that the study has been completed.

As the consultant pointed out in the study, installation of solar PV systems in Hong Kong is subject to various restrictions. For example, the

systems may not be effectively installed in around one-third of the gross total roof area in Hong Kong for reasons such as low solar irradiance, and a large portion of the roof areas being used for other purposes such as refuge areas and building services components including plant rooms and air-conditioner outdoor units. Taking into account these restrictions, the consultant estimated that the annual electricity generated could be around 880 000 megawatt-hours at most, if the building rooftops in Hong Kong are fully used to install solar PV systems. Whether this potential can be fully exploited depends on a number of factors, including the buildings' structural integrity and the building owners' preferences.

To encourage the development of renewable energy (RE), the Government has taken the lead by earmarking \$2 billion to implement various projects at premises such as government buildings, venues and community facilities, and will install larger-scale solar generation systems at suitable locations at reservoirs and landfills. Beyond the Government, the two power companies have introduced a Feed-in Tariff (FiT) to provide incentives for individuals and organisations to invest in RE. The Government has also implemented facilitation measures including suitably relaxing the installation restrictions on the rooftops of New Territories Exempted Houses (commonly known as village houses), and launching Solar Harvest to install solar PV panels for eligible schools and welfare non-governmental organisations.

On technical support, the EMSD has uploaded a reference list of PV system contractors and relevant information to its Hong Kong Renewable Energy Net. The EMSD has also set up the FiT hotline, published the Guidance Notes for Solar PV System Installation, enhanced training for the trade, and more. The Government will continue to encourage the community to join hands in fostering RE development.

The executive summary of the study report has been uploaded to the EMSD's website ([re.emsd.gov.hk/english/index.html](http://re.emsd.gov.hk/english/index.html)).

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## [Special transport arrangements for Hong Kong Book Fair 2019](#)

The Transport Department (TD) today (July 12) reminded the public that to facilitate the extension of opening hours of the Hong Kong Book Fair 2019 at the Hong Kong Convention and Exhibition Centre (HKCEC) next Friday and Saturday (July 19 and 20), the following special transport arrangements will be implemented on those two days:

1. The ferry service between Wan Chai and Tsim Sha Tsui will be extended to 11.30pm daily. The headway of the service will also be enhanced to eight to 12 minutes between 8pm and 11.30pm;

2. To cope with the additional passenger demand, four special cross-harbour bus routes will be operated by the bus companies:

(i) Routes 105R and 111R heading for Mei Foo and Yue Man Square in Kwun Tong respectively will operate from HKCEC Phase II on Expo Drive from 10pm to 1am of the following day daily. The headway will be 10 to 15 minutes with a fare charged at \$16.50;

(ii) Route 168R heading for Yuen Long West will operate from Convention Avenue outside Harbour Centre from 11pm to midnight daily. The headway will be 30 minutes with a fare charged at \$35.30; and

(iii) Route 178R heading for Lok Ma Chau (San Tin) Public Transport Interchange via Fanling and Sheung Shui will operate from Convention Avenue outside Harbour Centre from 11.10pm to 12.10am of the following day daily. The headway will be 30 minutes with a fare charged at \$39.90.

Details of the special transport arrangements are available at the TD's website ([www.td.gov.hk](http://www.td.gov.hk)). For enquiries, please call 1823.