

# Grading of beach water quality released

The Environmental Protection Department (EPD) today (August 30) released the latest grading of water quality for 39 gazetted beaches (see Note 1) and one non-gazetted beach (see Note 2).

Eighteen beaches were rated as Good (Grade 1), 20 as Fair (Grade 2), and two as Poor (Grade 3).

Grade 1 beaches are:

Cheung Chau Tung Wan Beach*	Shek O Beach*
Chung Hom Kok Beach	South Bay Beach*
Hap Mun Bay Beach*	St. Stephen's Beach
Hoi Mei Wan Beach	Stanley Main Beach*
Hung Shing Yeh Beach*	Tai Po Lung Mei Beach*
Kiu Tsui Beach	Tong Fuk Beach
Kwun Yam Beach	Trio Beach
Lo So Shing Beach	Turtle Cove Beach
Repulse Bay Beach*	Upper Cheung Sha Beach

Grade 2 beaches are:

Anglers' Beach*	Deep Water Bay Beach*
Approach Beach	Discovery Bay Tai Pak Beach
Big Wave Bay Beach*	Golden Beach*
Butterfly Beach*	Kadoorie Beach
Cafeteria New Beach	Lido Beach*
Cafeteria Old Beach	Lower Cheung Sha Beach
Casam Beach*	Ma Wan Tung Wan Beach*
Castle Peak Beach	Middle Bay Beach
Clear Water Bay First Beach	Silverstrand Beach*
Clear Water Bay Second Beach*	Ting Kau Beach*

Grade 3 beaches are:

Pui O Beach*	Silver Mine Bay Beach*
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Compared with the grading released last week, Chung Hom Kok Beach, Hoi Mei Wan Beach and Tong Fuk Beach have been upgraded from Grade 2 to Grade 1. Silver Mine Bay Beach has been changed from Grade 2 to Grade 3.

"The changes are generally within the normal range of fluctuation of the bacteriological water quality of the beaches," an EPD spokesman said.

Under the present grading system, beaches are classified into four grades, namely Good (Grade 1), Fair (Grade 2), Poor (Grade 3) and Very Poor (Grade 4), according to the level of E. coli in the water. Grades are calculated on the basis of the geometric mean of the E. coli counts on the five most recent sampling occasions.

While the ratings represent the general water quality at the beaches, the EPD spokesman reminded members of the public that water quality could be temporarily affected during and after periods of heavy rain. Bathers should avoid swimming at beaches for up to three days after a tropical cyclone or heavy rainfall.

A summary of beach grades is published weekly before the weekend. The latest beach grades based on the most current data may be obtained from the EPD's website on Beach Water Quality ([www.epd.gov.hk/epd/beach](http://www.epd.gov.hk/epd/beach)) or the beach hotline, 2511 6666. Members of the public can also obtain the latest daily water quality forecast information for all beaches that are open for swimming through the Beach Water Quality Forecast mobile application (available for download from: [www.epd.gov.hk/en/BWQApp](http://www.epd.gov.hk/en/BWQApp)) or the dedicated beach water quality forecast page ([www.epd.gov.hk/en/BWQForecast](http://www.epd.gov.hk/en/BWQForecast)) on the EPD's beach thematic website.

Note 1: Lifesaving services are provided by the Leisure and Cultural Services Department at 21 gazetted beaches, marked with an asterisk (\*) above, from June 1. Due to the damage caused to the footpaths leading to Chung Hom Kok Beach by landslides, the beach is temporarily closed until further notice. For details, please refer to the Leisure and Cultural Services Department's Special Announcement ([www.lcsd.gov.hk/en/beach/index.html](http://www.lcsd.gov.hk/en/beach/index.html)).

Note 2: This refers to Discovery Bay Tai Pak Beach which is a non-gazetted beach that has no lifesaving service.

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## **Inspection of aquatic products imported from Japan**

In response to the Japanese Government's plan to discharge nuclear-contaminated water at the Fukushima Nuclear Power Station, the Director of Food and Environmental Hygiene issued a Food Safety Order which prohibits all aquatic products, sea salt and seaweeds originating from the 10 metropolis/prefectures, namely Tokyo, Fukushima, Ibaraki, Miyagi, Chiba, Gunma, Tochigi, Niigata, Nagano and Saitama, from being imported into and

supplied in Hong Kong.

For other Japanese aquatic products, sea salt and seaweeds that are not prohibited from being imported into Hong Kong, the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department will conduct comprehensive radiological tests to verify that the radiation levels of these products do not exceed the guideline levels before they are allowed to be supplied in the market.

As the discharge of nuclear-contaminated water is unprecedented and will continue for 30 years or more, the Government will closely monitor and step up the testing arrangements. Should anomalies be detected, the Government does not preclude further tightening the scope of the import ban.

From noon on August 29 to noon today (August 30), the CFS conducted tests on the radiological levels of 176 food samples imported from Japan, which were of the "aquatic and related products, seaweeds and sea salt" category. No sample was found to have exceeded the safety limit. Details can be found on the CFS's thematic website titled "Control Measures on Foods Imported from Japan" ([www.cfs.gov.hk/english/programme/programme\\_rafs/programme\\_rafs\\_fc\\_01\\_30\\_Nuclear\\_Event\\_and\\_Food\\_Safety.html](http://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fc_01_30_Nuclear_Event_and_Food_Safety.html)).

In parallel, the Agriculture, Fisheries and Conservation Department (AFCD) has also tested 50 samples of local catch for radiological levels. All the samples passed the tests. Details can be found on the AFCD's website ([www.afcd.gov.hk/english/fisheries/Radiological\\_testing/Radiological\\_Test.html](http://www.afcd.gov.hk/english/fisheries/Radiological_testing/Radiological_Test.html)).

The Hong Kong Observatory (HKO) has also enhanced the environmental monitoring of the local waters. No anomaly has been detected so far. For details, please refer to the HKO's website ([www.hko.gov.hk/en/radiation/monitoring/seawater.html](http://www.hko.gov.hk/en/radiation/monitoring/seawater.html)).

From August 24, 2023, to noon today, the CFS and the AFCD have conducted tests on the radiological levels of 80 624 samples of food imported from Japan (including 51 543 samples of aquatic and related products, seaweeds and sea salt) and 18 500 samples of local catch respectively. All the samples passed the tests.

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## **CFS announces food safety report for July**

â€‹The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (August 30) released the findings of its food safety

report for last month. The results of about 5 700 food samples tested were found to be satisfactory except for six unsatisfactory samples which were announced earlier. The overall satisfactory rate was 99.9 per cent.

A CFS spokesman said about 1 100 food samples were collected for microbiological tests, and about 4 600 samples were taken for chemical and radiation level tests.

The microbiological tests covered pathogens and hygiene indicators; the chemical tests included testing for pesticides, preservatives, metallic contaminants, colouring matters, veterinary drug residues and others; and the radiation level tests included testing for radioactive caesium and iodine in samples collected from imported food from different regions.

The samples comprised about 1 900 samples of vegetables and fruit and their products; about 600 samples of cereals, grains and their products; about 700 samples of meat and poultry and their products; about 800 samples of milk, milk products and frozen confections; about 800 samples of aquatic and related products; and about 900 samples of other food commodities (including beverages, bakery products and snacks).

The six unsatisfactory samples comprised a swordfish sashimi sample and a crab sample with excessive metallic contaminant; two bottled preserved bean curd samples found with excessive *Bacillus cereus*; a frozen confection sample detected with coliform bacteria and total bacterial counts exceeding the legal limit, and a prepackaged frozen confection sample in breach of food labelling regulations.

The CFS has taken follow-up actions on the above-mentioned unsatisfactory samples including informing the vendors concerned of the test results, instructing them to stop selling the affected food items and tracing the sources of the food items in question.

The spokesman reminded the food trade to ensure that food is fit for human consumption and meets legal requirements. Consumers should patronise reliable shops when buying food and maintain a balanced diet to minimise food risks.

Separately, in response to the Japanese Government's discharge of nuclear-contaminated water at the Fukushima Nuclear Power Station, the CFS will continue enhancing the testing on imported Japanese food, and make reference to the risk assessment results to adjust relevant surveillance work in a timely manner. The CFS will announce every working day on its dedicated webpage ([www.cfs.gov.hk/english/programme/programme\\_rafs/daily\\_japan\\_nuclear\\_incidents.html](http://www.cfs.gov.hk/english/programme/programme_rafs/daily_japan_nuclear_incidents.html)) the radiological test results of the samples of food imported from Japan, with a view to enabling the trade and members of the public to have a better grasp of the latest safety information.

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## CFS announces test results of Summer Food Surveillance Programme (with photo)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) today (August 30) released the findings of its Summer Food Surveillance Programme 2024. The results of about 1 910 food samples tested were satisfactory except for three samples that had been announced earlier. The overall satisfactory rate was 99.8 per cent. A CFS spokesman reminded members of the public to remain vigilant and pay more attention to food safety and environmental hygiene as the hot and humid climate of the long summer in Hong Kong facilitates the multiplication of bacteria.

The spokesman said, "The CFS collected about 1 910 samples from market stalls, restaurants, food factories, fresh provision shops, online vendors (including online retailers and online food delivery platforms), hawkers and others for tests."

The samples comprised 176 samples of dairy products and frozen confections, 126 samples of cut fruit and salads, 129 samples of desserts and drinks, 85 samples of sandwiches, 273 samples of cold cuts or cooked meat products, 605 samples of aquatic products (such as sushi and sashimi, fish, crustaceans, molluscs and other edible aquatic animals) and 518 samples of other ready-to-eat foods.

The spokesman said that about 1 810 food samples were collected for microbiological tests, 30 samples for tests of metallic contaminants and 70 samples for tests of veterinary drug residues. Samples tested for veterinary drug residues were all satisfactory. As for the tests of metallic contaminants, except for one imported swordfish sashimi sample detected with methylmercury at a level exceeding the legal limit, the remaining samples were all satisfactory. As for the microbiological tests, except for two bottled preserved bean curd samples found to contain excessive *Bacillus cereus*, the remaining samples were all satisfactory. The overall satisfactory rate was 99.8 per cent.

The CFS has announced the test results of the unsatisfactory samples and conducted follow-up actions, including instructing the vendors concerned to stop selling the relevant food and remove from shelves the affected products, and tracing the sources of the food items in question.

The spokesman reminded members of the public in particular that raw or undercooked foods are high-risk foods as there is not any, or inadequate, heat treatment to eliminate the microorganisms present that can pose risks to human health. Raw or undercooked foods are also associated with the risk of

contracting antimicrobial resistance (AMR) microorganisms. Although these AMR microorganisms may not cause illnesses, they may transfer their antibiotic resistance genes to other bacteria inside the human body, therefore affecting the effectiveness of the future use of antibiotics when needed. Susceptible populations such as pregnant women, young children, the elderly and people with weakened immunity (e.g. people with chronic diseases or those on antibiotics treatment, antacid and long-term steroids or drugs given to prevent transplant rejection) are of higher risk of being infected or having complications if they consume raw or undercooked foods due to their health status. They should therefore avoid eating raw and undercooked foods.

Members of the public should pay attention to food safety, especially in summer, and observe the following Five Keys to Food Safety in order to reduce the risk of foodborne diseases:

- choose (choose safe raw materials);
- clean (keep hands and utensils clean);
- separate (separate raw and cooked food);
- cook (cook thoroughly); and
- safe temperature (keep food at a safe temperature).

Members of the public are also reminded to dine out in licensed and hygienic restaurants. Food premises selling sushi and sashimi or other high-risk foods require a special permit. The public should patronise only those with relevant licences or permits issued by the FEHD.



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## [DGCA attends International Civil Aviation Organization 14th Air Navigation Conference \(with photos\)](#)

The Director-General of Civil Aviation, Mr Victor Liu, has attended the



International Civil Aviation Organization (ICAO) 14th Air Navigation Conference at the ICAO Headquarters in Montreal, Canada.

The conference was attended by representatives from ICAO member states, air navigation service organisations, non-government organisations, as well as regional and industry air transport associations. The Civil Aviation Department (CAD) delegation led by Mr Liu joined the conference as part of the China delegation.

With the theme "Performance Improvement Driving Sustainability", the conference aimed to promote effective utilisation of resources among member states and industry to address global environmental challenges and the rapid development of new technologies in aviation. Discussion topics included development plans for future air navigation systems, timely and safe application of new technologies to enhance safety and efficiency in air navigation, as well as strengthening connectivity among aviation systems and the related cyber security and systems resilience.

The China delegation, consisting of around 30 delegates, was led by Deputy Administrator of the Civil Aviation Administration of China Mr Ma Bing, and submitted 20 papers to the conference. Among these, the CAD has actively participated in preparing papers including "Need for Standardisation and Guidance Material for Unmanned Aircraft System (UAS)-based flight inspection" and "Promoting Women's Participation in Global Aviation Sector: Gender Equality Practices in China's Civil Aviation". A CAD representative spoke at the conference as part of the China delegation, presenting information on the global application of UAS in flight inspection, sharing the experience of Mainland China and Hong Kong, and highlighting the need for standardisation and guidance material to ensure that related applications meet international standards.

"The conference is an important forum for the global aviation industry to get together and discuss matters related to air navigation. The CAD will continue to maintain close co-operation with industry partners for contributing to the safe, orderly and sustainable development of the aviation industry," Mr Liu said.

