Air Accident Investigation Exchange Forum 2025 deepens regional collaboration on aviation safety (with photos)

The Air Accident Investigation Exchange Forum 2025, hosted by the Air Accident Investigation Authority (AAIA) in Hong Kong for three consecutive days from March 12, concluded today (March 14). Other participating investigation authorities were the Office of Aviation Safety and the Aviation Accident Investigation Center of the Civil Aviation Administration of China (CAAC), the Transport Safety Investigation Bureau (TSIB) of Singapore and the Accident Prevention and Investigation Group of the Civil Aviation Authority of Macao (AACM).

This regional forum was the first of its kind organised by the AAIA since its inception in 2018. Riding on the theme "Regional Investigative Synergy, Aviation Safety Excellence", the forum attracted professional representatives from investigation authorities from the Mainland, Singapore, Macao and Hong Kong. It aimed to deepen regional ties, share forefront investigation experiences, exchange latest investigation methodologies and technological advancements with a view to strengthening aviation safety.

Deputy Secretary for Transport and Logistics Ms Joan Hung welcomed and thanked the distinguished representatives for joining the forum in Hong Kong. She said that the forum's foundation was actually underpinned by the close collaboration among the investigation authorities of the four places over the years, symbolising their mutual commitment in enhancing aviation safety. The Chief Accident and Safety Investigator of the AAIA, Mr Man Ka-chai, highlighted in his keynote speech the significance of fostering mutual collaboration among the authorities in safeguarding aviation safety. The forum, he said, served as a dynamic interactive platform for partner authorities to deliberate the best solutions to the latest challenges in civil aviation investigations.

The Safety Oversight Commissioner of the CAAC and Director of the CAAC Office of Aviation Safety, Captain Zhu Tao; the Director of TSIB of Singapore, Mr Michael Toft; and the President of the AACM, Mr Stanley Pun, also delivered speeches at the forum.

Through a series of presentations, case studies and thematic seminars, this three-day forum allowed participating guests to share their insights and delve into the latest investigation techniques, human factors analyses and methods of introducing the evaluation of organisational/systematic factors into investigative processes, etc. The participants also visited the Airport Meteorological Office of the Hong Kong Observatory and inspected the aircraft accident recovery equipment and supporting tools managed by the Airport Authority Hong Kong to learn more about the supportive measures in place at

Hong Kong International Airport for safeguarding aviation safety.

The AAIA had established co-operation arrangements with the CAAC, TSIB of Singapore and AACM individually to strengthen the regional collaborative ties, covering exchanges and sharing of information, experiences, facilities and equipment. The co-operation arrangements are available at the AAIA webpage

(www.tlb.gov.hk/aaia/eng/about us/cooperation arrangements/index.html).





FEHD steps up inspections at food premises (with photos)

The Centre for Food Safety and the Environmental Hygiene Branch of the Food and Environmental Hygiene Department (FEHD) continue to intensify joint inspections of food premises to safeguard food safety.

A spokesman for the FEHD said today (March 14), "The FEHD continues to step up inspections of food premises, including shops selling siu mei and lo mei. Special attention is being paid to food storage, preparation, and hygiene to ensure compliance with safety standards and relevant legislation. In the event of any breaches of food safety or health requirements, the FEHD will take stringent follow-up action. We have also strengthened communication with the trade, reminding food premises to adhere to Good Hygiene Practices and promoting food safety awareness."

The spokesman said the inspections cover the key aspects of food storage and preparation, including checking the compliance of food storage temperature to ensure that cold food is kept at or below 4 degrees Celsius while hot food is kept at or above 60 degrees C. Moreover, the inspections also aim to check if raw and cooked foods are separately stored and handled to prevent cross-contamination, if adequate liquid soap is provided, and to ensure food handlers maintain personal hygiene such as thorough hand washing before and after handling food to reduce the risk of food contamination.

Over the past week, the FEHD inspected about 3 600 food premises across the territory, carried out immediate rectifications, issued warnings and

health advices, and initiated five prosecutions in total on aspects relevant to food storage, preparation and hygiene. The operations are ongoing.

The FEHD appeals to food businesses to follow Good Hygiene Practices and make reference to the following advice when preparing food:

- Wash hands thoroughly before and after handling food, and keep hands and utensils clean. Handwashing facilities should be equipped with adequate supply of liquid soap;
- Store and handle raw and cooked foods separately to prevent crosscontamination;
- Cook food thoroughly until the core temperature reaches at least 75 degrees C, and keep the cooked food at above 60 degrees C if not consumed immediately;
- Pre-cooked food subjected to cold storage should be cooled from 60 degrees C to 20 degrees C within two hours, and from 20 degrees C to 4 degrees C inside a chiller within the next four hours;
- Food handlers should report to their supervisor immediately and refrain from working if they feel sick;
- When handling vomitus, wear gloves and apply 1:49 diluted household bleach (by adding one part of bleach containing 5.25 per cent sodium hypochlorite to 49 parts of water) to clean and disinfect contaminated areas or items thoroughly. Wash hands thoroughly afterwards; and
- Provide food handlers with regular training on food safety, environment and personal hygiene.





Phishing instant messages related to Industrial and Commercial Bank of China (Asia) Limited

The following is issued on behalf of the Hong Kong Monetary Authority:

The Hong Kong Monetary Authority (HKMA) wishes to alert members of the public to a press release issued by Industrial and Commercial Bank of China (Asia) Limited relating to phishing instant messages, which have been reported to the HKMA. A hyperlink to the press release is available on the HKMA website.

The HKMA wishes to remind the public that banks will not send SMS or emails with embedded hyperlinks which direct them to the banks' websites to carry out transactions. They will not ask customers for sensitive personal information, such as login passwords or one-time password, by phone, email or SMS (including via embedded hyperlinks).

Anyone who has provided his or her personal information, or who has conducted any financial transactions, through or in response to the instant messages concerned, should contact the bank using the contact information provided in the press release, and report the matter to the Police by contacting the Crime Wing Information Centre of the Hong Kong Police Force at 2860 5012.

Fraudulent mobile application related to Bank of Communications (Hong Kong) Limited

The following is issued on behalf of the Hong Kong Monetary Authority:

The Hong Kong Monetary Authority (HKMA) wishes to alert members of the public to a press release issued by Bank of Communications (Hong Kong) Limited relating to a fraudulent mobile application (App), which has been reported to the HKMA. A hyperlink to the press release is available on the HKMA website.

The HKMA wishes to remind the public that banks will not send SMS or emails with embedded hyperlinks which direct them to the banks' websites to carry out transactions. They will not ask customers for sensitive personal information, such as login passwords or one-time password, by phone, email or SMS (including via embedded hyperlinks).

Anyone who has provided his or her personal information, or who has conducted any financial transactions, through or in response to the App concerned, should contact the bank using the contact information provided in the press release, and report the matter to the Police by contacting the Crime Wing Information Centre of the Hong Kong Police Force at 2860 5012.

Fraudulent websites and internet banking login screens related to China Construction Bank (Asia) Corporation Limited

The following is issued on behalf of the Hong Kong Monetary Authority:

The Hong Kong Monetary Authority (HKMA) wishes to alert members of the public to a press release issued by China Construction Bank (Asia) Corporation Limited relating to fraudulent websites and internet banking login screens, which have been reported to the HKMA. A hyperlink to the press release is available on the HKMA website.

The HKMA wishes to remind the public that banks will not send SMS or emails with embedded hyperlinks which direct them to the banks' websites to carry out transactions. They will not ask customers for sensitive personal information, such as login passwords or one-time password, by phone, email or SMS (including via embedded hyperlinks).

Anyone who has provided his or her personal information, or who has conducted any financial transactions, through or in response to the websites or login screens concerned, should contact the bank using the contact information provided in the press release, and report the matter to the Police by contacting the Crime Wing Information Centre of the Hong Kong Police Force at 2860 5012.