

Chapter 9

Food Safety, Environmental Hygiene, Agriculture and Fisheries

Hong Kong has in place a broad range of tools, facilities and strict rules to ensure that food consumed in the city is safe — important safeguards for a city that imports 95 per cent of its foodstuffs. Environmental hygiene is also maintained strictly to protect public health and improve living quality.

Organisational Framework

The Food and Health Bureau is responsible for drawing up policies on food safety, environmental hygiene, animal health, and matters concerning agriculture and fisheries in Hong Kong. It also allocates resources for carrying out these policies.

In the areas of food safety and environmental hygiene, the bureau works closely with two departments: the Food and Environmental Hygiene Department (FEHD) and the Agriculture, Fisheries and Conservation Department (AFCD).

The FEHD is tasked with ensuring that food sold in Hong Kong is safe for human consumption and that environmental hygiene standards are high.

The AFCD is responsible for implementing policies governing the agricultural and fisheries industries and for helping them to stay competitive by providing them with infrastructural and technical support such as market facilities and animal disease diagnostic services. The department also administers loans to them and advises the Government on animal health matters.

Public Cleansing Services

The FEHD provides services for street cleansing, household waste collection and public toilets. All streets are swept between one and eight times a day, depending on their condition. For main thoroughfares, flyovers and high-speed roads, mechanised cleansing is provided. In 2010, about 75 per cent of street cleansing services were outsourced. The FEHD and its contractors provide regular washing and flushing services for heavily used pavements, hawker blackspots and market areas.

Collection of household waste is carried out all year round. In 2010, about 72 per cent of waste collection services were outsourced and about 5 300 tonnes of household waste were collected daily by the FEHD and its contractors.

The FEHD provides toilet attendants at heavily used public toilets. In 2010, about 46 per cent of public toilets were serviced by toilet attendants. 14 public toilets were refurbished and 43 aqua privies were converted to flushing toilets in an ongoing drive to improve such facilities.

The FEHD and six other departments continue to take vigilant enforcement action against people who cause environmental hygiene problems in public places by littering and spitting, as well as other unhygienic practices. In 2010, the FEHD issued some 33 000 fixed penalty notices.

To combat human swine influenza, the Government obtained about \$300 million for seven departments to implement a series of measures to improve environmental hygiene. The departments are: the FEHD, the Leisure and Cultural Services Department, the Social Welfare Department, the Drainage Services Department, the Home Affairs Department, the AFCD and the Marine Department. The measures adopted include thorough cleansing of 105 hygiene blackspots; providing one-off clean-up services to common areas of some 5 000 private tenement buildings that do not have property management bodies; enhancing cleansing and disinfection services in public markets, public toilets, busy streets, rear lanes in the vicinity of licensed food premises; and stepping up publicity and educational programmes on personal, domestic and environmental hygiene.

Abatement of Sanitary Nuisances

To deal with sanitary nuisances such as refuse accumulation, water dripping from air-conditioners and water seepage in private premises, the FEHD issues Nuisance Notices requiring those responsible to stop the nuisances. Those who fail to comply with the notices are prosecuted. During the year, the FEHD issued 3 887 such notices and initiated 146 prosecutions.

Pest Control

Preventing the spread of pest-borne diseases is one of FEHD's prime tasks. The department reviews constantly the methodology and strategy for controlling the spread of pests. Anti-rodent and anti-mosquito campaigns are carried out across Hong Kong annually to urge people to help stop the spread of these pests.

The department maintains close surveillance of *Aedes albopictus*, a major carrier of dengue fever in Hong Kong. Anti-mosquito teams conducted about 790 490 inspections of likely mosquito breeding spots and eliminated about 55 220 spots during the year.

Cemeteries and Crematoria

The FEHD operates six government crematoria, 11 public cemeteries and eight public columbaria, and monitors the management of 28 private cemeteries.

The FEHD promotes sustainable means of burial and alternative ways of paying tribute to the deceased to facilitate transformation of social traditions. The Government encourages scattering of ashes in the eight Gardens of Remembrance managed by the department or in designated Hong Kong waters.

In January 2010, the department launched a pilot scheme to provide free ferry service for families of the deceased to scatter their ashes at sea.

The FEHD also introduced an Internet Memorial Service in June 2010 for members of the public to pay tribute to the deceased and to extend condolences to their families through a dedicated webpage (www.memorial.gov.hk).

Licensing of Food Premises and Other Trades

The FEHD is the licensing authority for food businesses. It also issues permits for the sale of restricted foods, including Chinese herbal tea, milk, frozen confections, sushi and sashimi, as well as licences for places of public entertainment such as theatres, cinemas and entertainment machine centres. It issues licences for private swimming pools, commercial bathhouses and factories engaged in offensive trades. The FEHD provides executive and secretarial support to the Liquor Licensing Board, an independent statutory body that issues liquor licences, including those for clubs.

During the year, the department handled 3 580 applications for food business licences, 873 permits for restricted foods, 1 690 licences for places of public entertainment, 39 licences for other trades, 956 liquor and club liquor licences, and 34 permits for karaoke establishments in premises with restaurant licences.

The department continues to streamline licensing procedures in line with the Government's policy of facilitating business operations in Hong Kong. Since August 1, 2010, it has been issuing Composite Food Shop Licences for the sale and preparation for sale of various types of simple or ready-to-eat food items for consumption outside the premises where the food is prepared. It also created a Liquor Licence Processing System on August 1, 2010 that enables the trade to submit online liquor licence and club liquor licence applications as well as make payments of related licence fees.

Food Safety and Labelling

The Centre for Food Safety (CFS) established within the FEHD is responsible for ensuring food sold in Hong Kong is safe for human consumption.

Under the food surveillance programme, about 64 455 samples of food were taken at import, wholesale and retail points in 2010 for chemical, microbiological and radiological testing as part of the work of ensuring food safety.

A total of 28 783 vehicles carrying vegetables, and 45 543 vehicles carrying live food animals including pigs, cattle, goats and poultry were inspected at the Food Control Office and Animal Inspection Station at Man Kam To during the year. A total of 5 507 325 live food animals were examined and 50 953 blood and 56 301 urine, faecal and tissue samples were tested for disease and veterinary drug residues.

During the year, the CFS continued its review of the regulatory framework for the control of pesticide and veterinary drug residues in food.

The regulation governing nutrition labelling became effective from July 2010 after a two-year grace period. Under it, prepackaged foods, unless exempted, have to carry nutrition labels that provide information on energy and specified nutrients. Besides nutrition labels, the regulation specifies the conditions for making nutrition claims. The new regulation assists consumers in making informed food choices, regulates misleading or deceptive labels and nutrition claims, and encourages food producers to apply sound nutrition principles in the formulation of foods.

In June 2010, the Government introduced into the Legislative Council the Food Safety Bill to enhance food traceability so that the Government can trace the source of the problem food more effectively and take prompt action when dealing with food problems. The bill requires food importers and distributors to be registered and food traders to maintain proper records of their transactions.

The CFS was designated as a 'World Health Organisation Collaborating Centre for Risk Analysis of Chemicals in Food' in October 2010. It is committed to contributing to international public health and food safety through research, professional exchange, capacity building and participation in emergency responses.

Measures against Avian Influenza

Hong Kong implements a series of measures to keep avian influenza at bay. These include stringent monitoring of farms and markets, vaccination of chickens and close surveillance of imported and local birds in Hong Kong.

Under an agreement with the Mainland, all poultry (except pigeons) imported from there are required to be vaccinated against H5 avian influenza, commonly known as bird flu. Government veterinarians also visit registered Mainland farms regularly to ensure that the poultry they export to Hong Kong are healthy.

Keeping chickens, ducks, geese, pigeons, quails and other poultry in backyards is prohibited. Offenders are liable to a maximum fine of \$100,000. People who kept poultry as pets before the ban are required to have exemption permits to continue keeping them. Owners of racing pigeons are required to have exhibition licences.

Pet bird traders are required to submit to the health authorities official health certificates, or documents such as invoices showing the places of origin of their birds, or the names and addresses of their suppliers. Sale of birds from unknown sources is prohibited. Bird traders must also keep up-to-date records of their transactions and the number of birds in their possession.

To prevent virus from accumulating in retail outlets, the Government continues to enforce the Food Business (Amendment) Regulation 2008 which states that all poultry in public market stalls and fresh provision shops must be slaughtered by 8 pm every day and that live poultry are not allowed in those premises before 5 am the next day.

Live poultry retailers are also required to observe a set of strict safety rules. They must ensure that people working at the retail outlets wear protective clothing and report immediately to the FEHD any dead poultry found. They must not overstock live poultry in their premises and must affix acrylic panels to their poultry cages to prevent direct contact between customers and the poultry. They are also responsible for preventing customers from touching live poultry.

All live poultry consignments entering Hong Kong have to be tested for avian influenza before being released to their importers.

During the year, the Government suspended temporarily the importation of chilled or frozen poultry meat and poultry products from a number of places with avian influenza outbreaks. The suspension will be lifted when the Government is satisfied with the control and management measures taken in those places and that they have regained their Notifiable Avian Influenza free status.

To monitor avian influenza efficiently, blood samples and, or faecal swabs are collected regularly from poultry farms, wholesale and retail markets, from healthy, sick or dead birds for testing. The same is done with birds kept in recreation parks, pet shops, and wild birds in wetlands and elsewhere. The Government provides a round-the-clock service for receiving birds brought in for examination, regardless of whether the birds are dead, or in a weak condition. A quick, real-time method of testing samples for avian influenza, known as Real-Time Polymerase Chain Reaction (PCR), is used in Hong Kong. A new annex of the AFCD Tai Lung Veterinary Laboratory which went into operation in 2009 has enhanced the diagnostic support services for animal diseases.

Long-term precautionary measures require poultry farms to keep proper farm management records, enhance cleaning and disinfection facilities, segregate the functions relating to the rearing of breeder flocks and broiler flocks, and to install metal nets to prevent small birds from entering farm sheds.

In 2010, there were 30 chicken farms in Hong Kong with a total maximum rearing capacity of 1.3 million birds.

The AFCD runs a training programme for staff who carry out poultry culling and conducts culling drills annually.

Monitoring of Influenza Virus in Pigs

The Government monitors closely the occurrence of influenza in humans and pigs. It watches particular closely possible occurrences of genetic reassortment or unusual disease patterns. In 2010, a few local and imported live pigs were found infected with the human swine influenza (A H1N1) virus. The AFCD stepped up inspection of local pig farms and the monitoring of pigs raised there. Local pig farmers were reminded to be on alert and to implement strictly biosecurity measures and maintain proper farm and personal hygiene. The FEHD also stepped up inspection of imported live pigs and reminded slaughterhouse staff and people who might have contact with live pigs to observe personal hygiene and to wear masks and appropriate protective gear while at work. The CFS produces literature on food

safety that includes advice on the handling and cooking of food, particularly pork, for human consumption.

Public Markets and Cooked Food Markets

The FEHD operates 103 public markets, including 25 free-standing cooked food markets, providing some 14 600 stalls that sell commodities ranging from fresh, cooked food to household items.

The FEHD introduced a one-off Tenancy Transfer Scheme in May 2010 to regularise the status of public market stall operators. Eligible persons may submit applications to the FEHD before July 2011.

To enhance the vibrancy of public markets, the FEHD introduced service trades, snack shops and bakeries to certain markets with vacant stalls. In addition, a pilot scheme was introduced in October 2010 to let stalls which have been vacant for eight months or more on a three-month short-term lease at concessionary rates.

Hawkers

The FEHD regulates hawking activities in Hong Kong. At the end of 2010, there were 6 649 hawkers carrying out business in licensed fixed pitch stalls and 522 itinerant hawkers.

Following a review of its hawker policy, the FEHD re-issued certain categories of hawker licences which include new Itinerant (Frozen Confectionery) Hawker licences, Fixed Pitch (Other Classes) Hawker licences for on-street vacant hawker pitches, Fixed Pitch (Bootblack) Hawker licences, Fixed Pitch (Other Classes) Hawker licences for selling tobacco and other dry goods. With the support of the relevant District Council, the FEHD also relaxed the restrictions on the transfer of licences, number of tables and stools, etc. for 10 cooked food stalls called 'Dai Pai Tongs' in Central to help preserve them as part of Hong Kong's local heritage.

Slaughterhouses

The FEHD oversees the hygiene standards of licensed slaughterhouses in Sheung Shui, Tsuen Wan and Cheung Chau.

During the year, 43 174 animal health certificates and 8 874 entry permits for local pigs were verified at the slaughterhouses, and 53 792 samples of urine and tissue were taken from animals for the monitoring of veterinary drug residues at the three slaughterhouses. A total of 1 718 028 pigs, 28 124 cattle and 12 862 goats were slaughtered at the three facilities. Meat supplied by the slaughterhouses has to pass inspection by health officials before delivery to markets.

The FEHD's Intelligence Unit continued to track down vendors selling chilled meat as fresh meat and joined forces with the Customs and Excise Department and the Police regularly to curb meat smuggling. In 2010, they carried out a total of 36 raids, made 25 prosecutions and seized 1.6 tonnes of smuggled meat.

Public Education

The FEHD runs a Health Education Exhibition and Resource Centre in Kowloon Park in Tsim Sha Tsui, and a Communication Resource Unit at the Fa Yuen Street Municipal Services Building in Mong Kok to promote food safety and environmental hygiene.

During the year, 2 799 health talks were given to the general public and various target groups, including food handlers, school children, the elderly and ethnic minorities. A vehicle was also used as a mobile education centre to hammer home the message about food safety and environmental hygiene. The vehicle was revamped in 2010 to introduce more interactive and multi-media features.

The CFS invited food trade associations and licensed food premises to be signatories to a Food Safety Charter 2010-11 on good food safety practices. A total of 21 food trade associations and over 2 000 food premises and retail outlets signed the charter.

The CFS continued its publicity and education campaign on nutrition labelling to prepare the public for the new Nutrition Labelling Scheme which came into force in July 2010. A wide range of communication tools were used to enhance public understanding of nutrition labelling and to motivate them to use the nutrition information on the labels to make informed food choices.

Primary Production

Hong Kong's agriculture and fisheries industries are relatively small. They do not receive Government subsidies, but are assisted by the Government in improving the quality of their output, their productivity and competitiveness.

The combined output of the two industries in 2010 was worth \$2.9 billion. Vegetables accounted for 3 per cent; cut flowers, 34 per cent; live pigs, 6 per cent; live poultry, 61 per cent; freshwater fish, 4 per cent; and local seafood, 26 per cent. Some 16 300 people were employed directly in these industries in 2010.

Agricultural Industry

Hong Kong's agricultural industry focuses mainly on producing quality fresh food crops through intensive land use. Farming is done mostly in the New Territories, but only 2 per cent of New Territories land is being used for growing crops, comprising mainly vegetables and cut flowers. Their combined output in 2010 was valued at about \$223 million. Pigs and poultry are the principal food animals reared. In 2010, locally reared pigs earned about \$176 million, while poultry, including chickens and chicken eggs, earned about \$207 million.

To stay in business, Hong Kong's agricultural industry has to adapt to fast changing market trends as it is constrained by the limited supply of farm land and labour, competition from imports, high cost of maintaining environmental standards and calls for improved farm hygiene and safe produce.

The AFCD encourages crop farmers to tap niche markets and to sharpen their competitiveness by cultivating safe and good quality vegetables. The department works with local organic farming groups and the Vegetable Marketing Organisation to promote organic farming and to develop a market for organic vegetables. The department provides an organic farming support service to 152 farms located on about 63 hectares of land. The AFCD also promotes the use of greenhouse technology for intensive high-value crop production. During the year, three improved varieties of vegetable and fruit — small-fruited tomato, little red flesh watermelon and green flesh rock melon — were introduced to farmers for cultivation in Hong Kong. The voluntary Accredited Farm Scheme managed by the AFCD and the Vegetable Marketing Organisation have been providing a stable supply of high quality and safe vegetables since 1994. A total of 285 farms, spread over 1 812 hectares of land, have been accredited under the scheme so far.

Fisheries Industry

Fresh fish is one of Hong Kong's most important primary products. In 2010, fish caught and fish reared in ponds and floating cages at sea amounted to about 171 800 tonnes. Their combined value was \$2.28 billion.

Hong Kong's fishing fleet consists of some 3 900 vessels, manned by about 8 200 local fishermen and 4 700 Mainland deckhands. The predominant fishing method is trawling, which accounted for 82 per cent of fish caught, weighing about 138 000 tonnes. Other methods include lining, gill netting and purse-seining. The total catch in 2010 weighed 168 000 tonnes and had an estimated wholesale value of \$2.1 billion. The industry provided some 46 000 tonnes of fish for local consumption during the year.

Under licence issued by the AFCD, 1 035 mariculturists operate in 26 designated fish culture zones. They supplied the market with about 1 512 tonnes of live marine fish valued at \$118 million in 2010.

Freshwater and brackish water fish are reared in fish ponds, most of which are located in the northwestern part of the New Territories. With the increasing urbanisation of the New Territories, commercial production of pond fish has gradually declined. Pond fish culture yielded some 2 190 tonnes of fish, or 4 per cent of local freshwater fish consumption in 2010.

The AFCD continued to combat destructive fishing practices to promote sustainable development of the fishing industry and to conserve fish resources in Hong Kong waters.

In addition, the AFCD continued to assist fishermen to switch to sustainable modes of operation. Credit facilities were provided for fishermen to switch to sustainable fisheries, or related operations, and for fish farmers to develop their aquaculture business. The department also helped fishermen cope with the annual fishing moratorium in the South China Sea imposed by the Mainland authorities by providing them with technical support, liaison services and credit facilities. To equip fishermen with the skills and knowledge to switch to sustainable modes of

operation, the AFCD organised four free-of-charge training courses during the fishing moratorium in 2010.

The Committee on Sustainable Fisheries, which was established to advise the Government on the long-term goals, direction, and strategy for the sustainable development of Hong Kong's fisheries industry, submitted a report in 2010 for the Government's consideration. After thorough consideration of the committee's recommendations, the Government announced that a suite of fisheries management measures would be implemented, including banning trawling activities in Hong Kong waters. To address the impact of the measures on the livelihoods of trawler fishermen, the Government proposed to introduce a voluntary one-off buy-out scheme for affected trawlers.

Subject to meeting the eligibility criteria, the affected trawler fishermen should be paid ex-gratia allowance while affected local deckhands given one-off grants. The Government will also introduce a special training programme to equip the affected trawler fishermen and local deckhands with the skills and knowledge for switching to other sustainable modes of operation such as mariculture and recreational fishing. As part of the fisheries management measures, the AFCD will deploy some of the bought-out trawlers as artificial reefs, which are conducive to enhancing the rehabilitation of the fisheries resources, in Hong Kong waters.

The other fisheries management measures under consideration include: (1) restricting new entrants to the capture fisheries industry; (2) prohibiting fishing by non-local vessels in Hong Kong waters; (3) restricting fishing activities by non-fishing local vessels in Hong Kong waters; and (4) designating important fisheries spawning and nursery grounds in Hong Kong waters as fisheries protection areas.

The AFCD conducts studies and provides technical services to fish farmers to strengthen the aquaculture industry's sustainability. The department continues to implement a fish health management programme to help fish farmers prevent, diagnose and contain fish disease to minimise loss.

The AFCD implements a Good Aquaculture Practices Programme to enhance fish farm management. Under the programme, AFCD staff visit fish farms regularly to collect water and fish samples for analysis. Seminars are held for farmers to learn new techniques and good management practices. The department also continues searching for new fish species that have market potential to introduce to local fish farmers.

The AFCD's 'Accredited Fish Farm Scheme' continues to work well. This voluntary scheme was set up to strengthen the aquaculture industry's competitiveness. Participants are required to adopt good practices to raise their farms' hygiene standards and fish quality. Tests, including analyses of drug residues and heavy metals in fish, are conducted to ensure the cultured fish are safe to eat before they are sold. Ninety-seven farms have joined the scheme so far.

Together, they sold over 13 200 kilogrammes of the accredited fish, comprising pompano, grey mullets, green groupers, star snappers, skewband grunts, red

snappers, red drum, mangrove snapper and black spotted croakers in 2010. The accredited fish carry tags bearing the scheme's label, 'Accredited Fish Farm Scheme', for easy recognition. The AFCD works with the Fish Marketing Organisation to encourage the industry to develop quality brand names.

Continuous efforts have been made by the AFCD to promote the development of local fish hatchery and nursery. A number of training workshops on induced spawning and fry production of Jade Perch was held in 2010 to help fish farmers acquire the necessary techniques.

Specially designed artificial reefs known as biofilters are used to improve water quality and seabed conditions at the fish culture zones. There are biofilters at these zones at Kau Sai, Sham Wan and Lo Tik Wan. Alternative designs of biofilters are being explored to suit the conditions of different fish culture zones.

The department continues to monitor red tides to protect the mariculture industry. It is now able to detect these tides as they start to form and take early action to deal with them. Red tide warnings are disseminated through support groups at the fish culture zones. Warnings are also posted on the AFCD's website and conveyed through press releases. In 2010, a total of 15 red tides were recorded in Hong Kong waters.

Wholesale Markets

Fresh food produce is sold in wholesale markets managed by the AFCD, the Vegetable Marketing Organisation, the Fish Marketing Organisation and the private sector. During the year, Government wholesale markets handled 270 000 tonnes of vegetables, 13 000 tonnes of poultry, 48 000 tonnes of freshwater fish and fish products, 96 000 tonnes of fruit and 67 000 tonnes of eggs with a combined valued of \$5.5 billion.

The Western Wholesale Food Market and the Cheung Sha Wan Wholesale Food Market are the two largest composite wholesale food markets managed by the department. The Western Wholesale Food Market, for example, accommodates markets for freshwater fish, vegetables, fruit and eggs, enabling customers to purchase a wide range of fresh foods under one roof.

The AFCD also manages two temporary wholesale markets, in the North District for fresh vegetables, and in Cheung Sha Wan, for live poultry.

The Vegetable Marketing Organisation is a statutory body governed by the Agricultural Products (Marketing) Ordinance. It provides orderly wholesale marketing services for the sale of vegetables. It charges a commission on the vegetables sold, and in return provides trading facilities, transport and pesticide residue testing services to farmers and traders. Surplus income is channelled back into farming development and scholarships for farmers' children. In 2010, the organisation handled 156 495 tonnes of vegetables valued at \$936 million.

The Fish Marketing Organisation is also a statutory body governed by the Marine Fish (Marketing) Ordinance. It provides orderly wholesale marketing services

at its seven wholesale markets. During the year, the Castle Peak Wholesale Fish Market which had operated at a temporary site for some 40 years was relocated permanently to a new joint-user complex in Area 44, Tuen Mun, to provide modernised marine fish wholesaling facilities and services to the fishermen and fish traders based in Tuen Mun. Revenue comes from commissions from fish sales and from fees charged for the use of the market facilities. Surplus earnings are channelled back to the fisheries industry by way of providing low-interest loans to fishermen, improving market services and facilities and providing training grants and scholarships for the fishermen and their children. During the year, some 47 700 tonnes of marine fish valued at \$1.6 billion were sold through the organisation. The organisation continues to develop quality fish products at its processing centre to help promote local products.

Control of Animal Diseases

As Hong Kong's inspection and quarantine authority for animals, the AFCD regulates cross-boundary animal movements to prevent the animal diseases from entering the city. The AFCD also assesses the risk of disease in imported animals and animal products on the basis of their species, intended use and disease status of the place of origin. The AFCD explains Hong Kong's import requirements to overseas veterinary authorities when necessary.

In 2010, more than 5 500 permits were issued for animal imports. The animals included dogs, cats, horses, reptiles, birds, zoo animals and food animals such as pigs and cattle.

Quarantine Detector Dog Programme

The Quarantine Detector Dog Programme was introduced to help combat illegal importation of animals. The dogs can detect live mammals, birds, reptiles and animal products hidden in luggage or under layers of clothing. These dogs are deployed to various boundary control points including Lok Ma Chau, Shenzhen Bay and the Hong Kong International Airport. In 2010, more than 279 000 travellers, 370 vehicles and 14 000 parcels were screened.

Animal Management

The AFCD adopts various animal management measures to control animal diseases, regulate the selling of animals, and promote respect and care for animals.

Rabies is controlled effectively in Hong Kong, which has been rabies-free since the 1980s. In 2010, some 59 300 dogs were licensed and vaccinated against rabies. About 10 600 dogs and 4 300 cats were brought to the AFCD Animal Management Centres during the year. Most were strays but some were surrendered by their owners. The AFCD runs a re-homing service for the healthy and well-tempered ones.

All pet shops selling animals must be licensed by the AFCD which inspects these shops regularly to ensure that they do not contravene any of the licence conditions. Pet shops are also now required to obtain dogs for sale only from approved sources.

The AFCD runs a programme for promoting respect and care for animals. It uses a broad range of communication tools to drive home the message. These include posters, radio and television announcements, press releases and exhibitions. An animal health workshop was held in September 2010 to mark World Rabies Day. Overseas animal experts were invited to the event. Nine roving exhibitions were held during the year to promote responsible pet ownership and rabies prevention.

2010 Asian Games Equestrian Events

The AFCD provided expert advice and assistance to the Mainland authorities during their staging of the Guangzhou 2010 Asian Games Equestrian Events in Conghua, Guandong in November. The experience the AFCD gained from organising the Olympic and Paralympic Equestrian Events in Hong Kong in 2008, enabled it to render the service.

Websites

Food and Health Bureau: www.fhb.gov.hk

Food and Environmental Hygiene Department: www.fehd.gov.hk

Agriculture, Fisheries and Conservation Department: www.afcd.gov.hk