

be in  
**AWE**

世界精采 匯聚亞博



**AsiaWorld-Expo**  
**亞洲國際博覽館**

## **Sharing of Implementation of Food Hygiene System in MICE venue**

**05/03/2019**

**Darwin Tang**

**Senior Manager, Environmental, Safety & Food Hygiene**

# Company Background



**Opened in December 2005**

**Jointly owned by HKSAR Government &  
Airport Authority Hong Kong**

**Over 70,000 square metres of rentable spaces**



be in  
**AWE**

世界精采 匯聚亞博

**What is MICE ?**

# What is MICE ?



**M** Meetings



**I** Incentives



**C** Conventions



**E** Exhibitions / Events

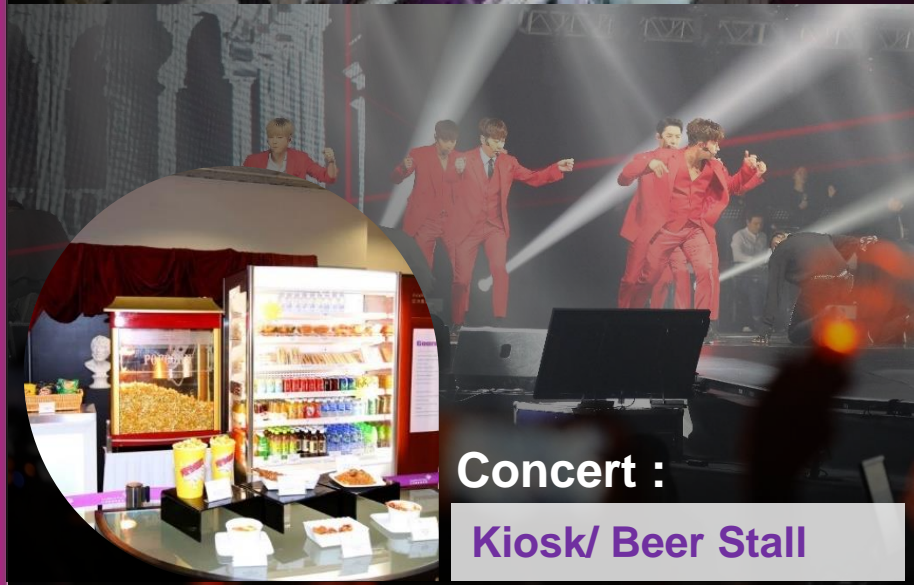
# What's our F&B offering ?



**Exhibition :**  
**Buffets &  
Retail Outlets**



**Conference :**  
**Refreshment/  
Set Menus**



**Concert :**  
**Kiosk/ Beer Stall**



**Special event :**  
**Fine Dining,  
Cocktail Reception, etc**

# What's our F&B offering ?



## Banquet

- Max. capacity of **5,000 pax**
- Can cater more than **360 tables** at one time
- Track record including HKT annual dinner, The Bank of East Asia (BEA) 100th Anniversary, etc



The Bank of East Asia (BEA) 100th Anniversary



Belt & Road International Food Expo

# Signature Events



Longines Master of Hong Kong



NU SKIN Greater China Regional Convention



Asian Fencing Championships  
Fencing Association



Chief Executive Election Forum

# Signature Events



Hong Kong Jewellery and Gem Fair



Madonna Live in Hong Kong



# Diversification of Cuisines



Korean Food



Western Food



Healthy Food



Combo Snacks

Business  
Travelers/  
Delegates

K-pop  
Fans/  
Crew

Media

AsiaWorld-  
Expo

Athletes

Public



Grab & Go

Family



Local/ Chinese food

# Preparation of Cuisines



Central Kitchen



Arena Kitchen



# Implementation of FHS001

# Before FHS 001

- **Food Safety and Hygiene Assurance Program**
  - Guidelines on food procurement and food production processes
  - Internal: Monthly Food Safety & Hygiene Inspections
  - 3rd Party : Food Safety and Hygiene Audits (with mic test)
- **Question:** the best practice in the industry ?

# Preparation Work for FHS 001

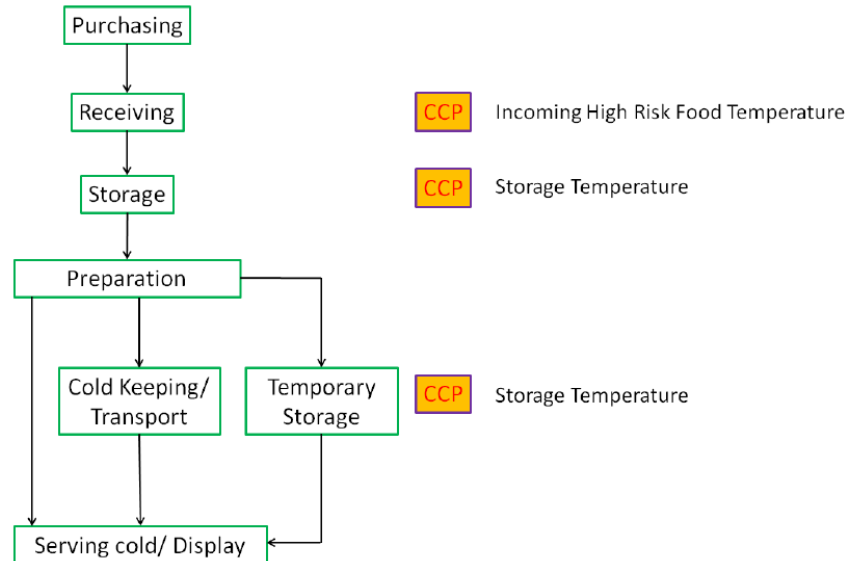
- Understanding of the requirements of FHS001
- Draft Food Safety Management Plan (FSMP)
  - Confirmation of Roles & Responsibilities
  - Identify the coverage
  - Identify the potential food safety hazards
    - ✓ Choose (Choose safe raw materials)
    - ✓ Clean (Keep Hands & utensils clean)
    - ✓ Separate (Separate raw and cooked food)
    - ✓ Cook (Cook thoroughly)
    - ✓ Safe Temperature (Keep food at safe temperature)

# Preparation Work for FHS 001

- Define food production steps & Critical Control Points (CCP)
  - ✓ Categorise all food products into 3 categories with standardised food production process
    - ❖ Cold Food
    - ❖ Hot Food
    - ❖ Raw Food
  - ✓ Identify CCP in each food production process



## Raw Product

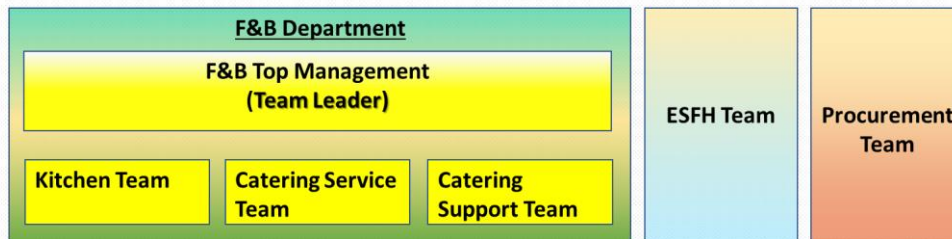


# Preparation Work for FHS 001

- Decide applicable control measures and standards
- Draft the Record Forms for controlling CCP
- Food Process Hygiene Team

	<b>Thawing Method</b> 解凍方式	Maximum Time for Thawing Process 解凍程序最長時間	Maximum Storage Life of thawed food under Room Temperature 已解凍食物於室溫最長擺放時間 <i>Food must be covered 食物必須蓋好</i>
A	Storing at fridges 存於冷凍櫃 (≤4°C)	2 日 2 Days	不多於 2 小時 Within 2 hours
B	Place under running water (≤21°C) 置於乾淨流動水 (≤21°C)	不多於 4 小時 Within 4 hours	不多於 2 小時 Within 2 hours
C	Heating directly using microwave ovens 微波爐直接加熱	直至解凍完成 Until completely thawed	必須立刻用完 Must be used up immediately

## Food Process Hygiene Team



# Gap Analysis

- **Objective:**

Identify the gap between food safety requirement in FHS001 to the FSMP

- **Issues identified:**

- Food production steps were not clearly shown in the FSMP
- Staff felt difficulty in using the record forms
  - ✓ Not clear the scope of different forms
  - ✓ Not clear which type of food and the respective control
  - ✓ No clear the standards for control points
  - ✓ Forms are too complicated
- Overlooked the mechanism for verifying records





# Certification Audits

**AWE is the first organization getting the FHS001 Certificate**

Certification Audits

- 2 audits to identify the discrepancies between documentations and real execution
- Follow-up actions to optimise the FSMP
- Auditor to recommend issue of certificate

Surveillance Audits

- 3 audits: 6, 12 & 24 months after the certification
- Confirm the execution of the FSMP

Revalidation Audit

- 36 months after the certification for renewal FHS001 Certificate
- Auditor to recommend the renewal

# Difficulties encountered

- **Identify and document** the existing food production process & handling process
- **Formulate applicable guidelines** that can cover broad range of food productions and meet the dynamic & ever changing catering services
- **Get supports** from food production staff on the control system



be in  
**AWE**

世界精采 匯聚亞博

**Thank you!**