HOSPITAL FOOD SAFETY A PREREQUISITE

HONG KONG ADVENTIST HOSPITAL BECOMES THE FIRST PRIVATE HOSPITAL IN HONG KONG
TO OBTAIN ISO 22000 FOOD SAFETY CERTIFICATION

[February 11, 2013, Hong Kong]   Public expectation of the quality of service in the private healthcare sector is increasing. Hospitals must meet not only rising expectations of clinical efficacy and safety, but also food safety. To address this concern, Hong Kong Adventist Hospital ("HKAH") has become the first private hospital in Hong Kong to obtain an ISO 22000 certification for food safety management systems. Hospital management has always maintained patient safety as a top priority, and as a hospital to strive to provide the best level of care available.

Adventist Hospital Obtains Food Safety Certification, and Raises Patients' Confidence

Dr Frank Yeung, the CEO / President of HKAH, states it is the hospital's vision to provide quality and safe healthcare services. Obtaining an ISO 22000 certification is one way in which this vision may be fulfilled. He says: 'It is our honor to become the first private hospital in Hong Kong to obtain this certification. Over the years we have obtained many clinical service-related international accreditations, we specifically sought to obtain a food safety-related one because food safety is also a public concern. We believe this certification will help raise our patients' confidence in our services and ease concerns.'

ISO 22000 is the most representative international standard in food safety, because it integrates the two leading international food safety standards, the Codex Alimentarius International Food Standards and Hazard Analysis and Critical Control Point (HACCP). In order to pass the strict and specialized accreditation audit, organizations must maintain an effective food safety management system to comprehensively monitor both the food supply chain and food production and delivery processes, thus ensuring food safety.

From Source To Additives - The Whole Process is Meticulous

Mr Wong Chi Wing, Department Head of Food and Dietetic of HKAH and a registered dietitian, says the implementation of ISO 22000 requires comprehensive monitoring of the whole food supply chain 'including whether the food is contaminated at source, cutlery sanitary level, temperature control, preservation method, storage method, and whether the ingredients contain toxins, residual pesticides or food additives. By taking such a broad approach, while still able to focus on each of these aspects individually, we are able to quickly identify potential food safety risks, and to take appropriate and effective remedial action.'

Mr Wong highlights that food safety is particularly important for hospitalized patients under treatment and convalescence because 'Healthy food can nourish your body for proper recovery. On the other hand, food

poisoning may cause vomiting, diarrhea, stomach aches, nausea among other symptoms. Patients suffering from chronic illness, as well as expectant mothers, may as a result of food poisoning suffer acute enteritis and even acute hemorrhagic necrotizing enteritis.' Patients suffering from food poisoning caused by Listeria, for example, may require long-term antibiotic treatment, and serious food poisoning will hinder a patient's recovery.

Mr Wong also adds that the Dietetic and Nutrition Services of HKAH shall continue to monitor every aspect of its food supply chain, and to seek the right balance between food safety, nutritional content and taste so that every patient and their families may feel assured.

About the ISO 22000
ISO 22000 is an international certification standard that defines the requirements of food safety management systems. It maps out what an organization needs to do to demonstrate its ability to control food safety hazards in order to ensure that food is safe.

Codex Alimentarius International Food Standards (Codex Standards)
The Codex Standards, developed by Codex Alimentarius Commission (CAC), is the most important source of reference on food-related standards. CAC, established by the Food and Agricultural Organization of the United Nations and World Health Organization in the 1960s, develops harmonized international food standards, guidelines and codes of practice to protect the health of the consumers and ensure fair practices in the food trade.

Hazard Analysis and Critical Control Point (HACCP)
HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

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