Introduction
Since the outbreak of SARS in 2003, government has been devoted to promote public awareness on personal hygiene. According to the latest Food Hygiene Code of Food and Environmental Hygiene Department (FEHD), all food handlers should eliminate the opportunity for pathogenic micro-organisms from being transferred to food and spread to consumers. In view of having a large group of vulnerable patients, New Territories West Cluster (NTWC), ACHS surveyors and our patient catering service contractor shared the same view on social responsibility and recognized the necessary enhancement on infection control awareness among food handlers in hospital setting. Therefore, a series of infection control programs were launched.

Objectives
(1) To arouse infection control awareness of food handlers in hospital setting; (2) to place concerns on the health condition of staff working in patient kitchen

Methodology
Apart from requiring our service provider to maintain standard of hygiene in patient kitchen via acquiring ISO and HACCP certifications, extending the vaccination program and providing mandatory infection control training to contracted kitchen staff, NTWC and the service providers has both individually and collaboratively taken initiatives to step up the awareness and protection for food handlers since 2013. NTWC Initiatives: (1) Intensify the kitchen inspection with Infection Control Team (ICT) from quarterly to monthly Service Provider Initiatives: (1) Establish medical check-up program including stool test and lung screening for all new staff (2) Intensify the training to food handlers on personal hygiene and infection control (3) Conduct a comprehensive evaluation on receptiveness of the subject for all patient kitchen staff in Jun 2014 Collaborated Programs by NWTC and Service Provider: (1) Establish a
return to work protocol for food handlers after GE sickness to undergo a 48-hour clearance from food handling duty in Apr 2014

**Result**
From 2013, food handlers' consciousness on infection control has increased by 200% with the increased frequency of kitchen inspection. From the evaluation taken in Jun 2014, satisfactory results were shown on staffs’ food safety and infection control awareness. Among the 102 contracted kitchen staff being assessed, the passing rate of Castle Peak/Siu Lam Hospitals, Tuen Mun Hospital, and Pok Oi Hospital was 94.44%, 95.74% and 94.74% respectively. After a trial run of "GE sickness" protocol, it is now in full phase implementation for all food handlers. A series of programs were effective in enhancing the infection control awareness of contracted food handlers.