

**Prevent Agricultural
Pesticide Poisoning**

POISONOUS VEGETABLES



**Clean Vegetables Thoroughly
to Prevent Pesticide-tainted
Vegetable Poisoning.**

Please call the Hotline of
Food and Environmental Hygiene Department: **2868 0000**
for recorded information on prevention of
agricultural pesticide poisoning.

食物環境衛生署

FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

About Poisonous Vegetables

The Chinese term 'Poisonous Vegetables' commonly refers to vegetables contaminated by prohibited agricultural pesticide. In the Hong Kong Special Administrative Region, agricultural pesticide poisoning is mostly due to the consumption of vegetables that contained residues of methamidophos, a pesticide prohibited from use in vegetables.

The cause of 'Poisonous Vegetables'

Common vegetables that caused the poisoning were leafy vegetables imported from the Mainland such as Chinese flowering cabbage, Chinese white cabbage, spinach, water spinach, garland chrysanthemum, matrimony vine and Chinese kale.

The Food and Environmental Hygiene Department has strengthened action to prevent and reduce the flow of 'Poisonous Vegetables' into the market by intensifying inspection and sampling on imported vegetables at the border.

Signs and Symptoms of Vegetable Poisoning

After taking in vegetables that contain methamidophos, patients may develop signs and symptoms like vomiting, diarrhoea, abdominal pain, nausea, dizziness and numbness in a few hours.

In severe cases, patients may suffer breathing difficulties, blurred vision and convulsion.

Anyone who suspects himself to be suffering from agricultural pesticide poisoning should immediately consult his doctor or go direct for treatment in hospitals.

Preventing Agricultural Pesticide Poisoning - Poisonous Vegetables

To minimize pesticide poisoning due to consumption of vegetables, the general public can adopt the following measures to clean vegetables:

1. Remove the outer leaves.
2. Wash well in clean water for several times.



3. Immerse vegetables in water for one hour and then rinse. *OR use boiling water to blanch the vegetables for one minute. Water used for blanching should be discarded.
4. Cook thoroughly before consumption.



* You may use chemical by adding a small amount of baking soda in water for soaking purpose. Wash the vegetables thoroughly afterwards.