

# Food Safety Report for January 2011

Centre for Food Safety  
Food and Environmental  
Hygiene Department



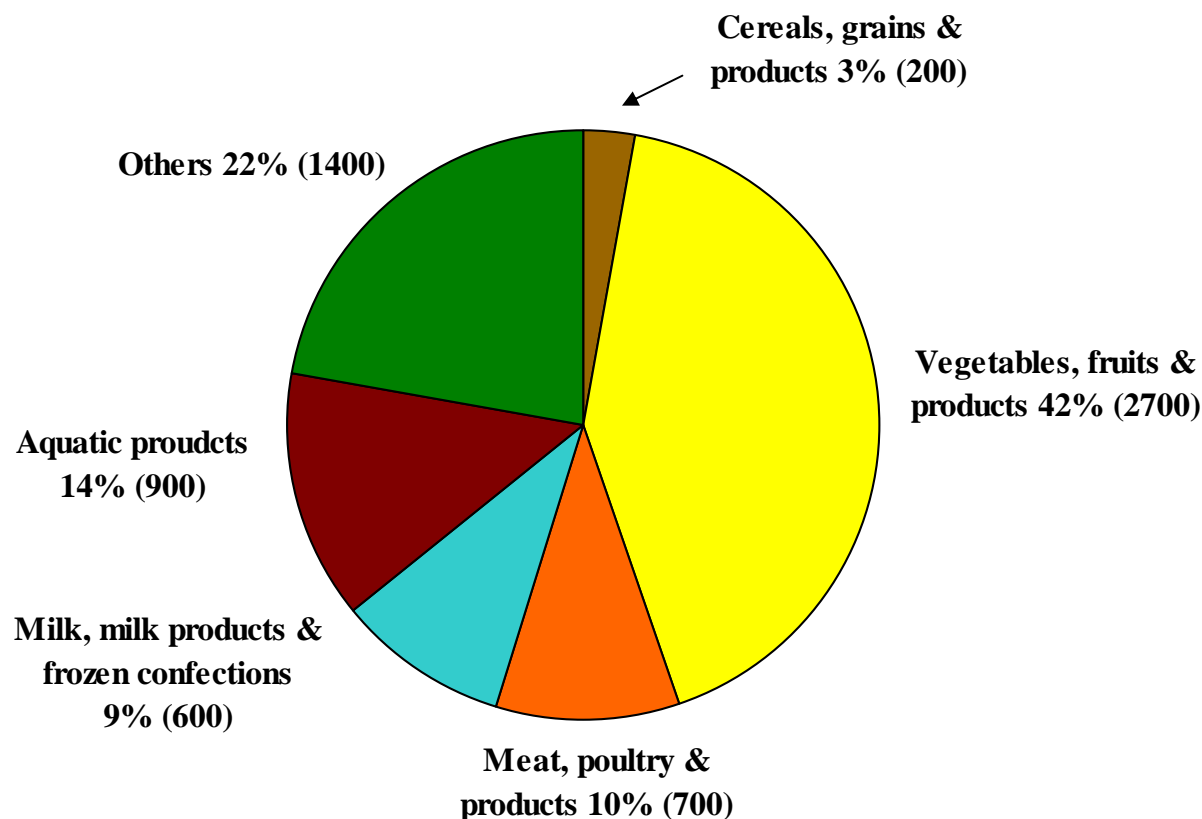
February 2011

# Introduction

- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for chemical and microbiological tests.
- The CFS releases the “Food Safety Report” every month so as to allow the public to obtain the latest food safety information more timely.
- This presentation gives an account of the food surveillance sample analyses that were completed in January 2011.

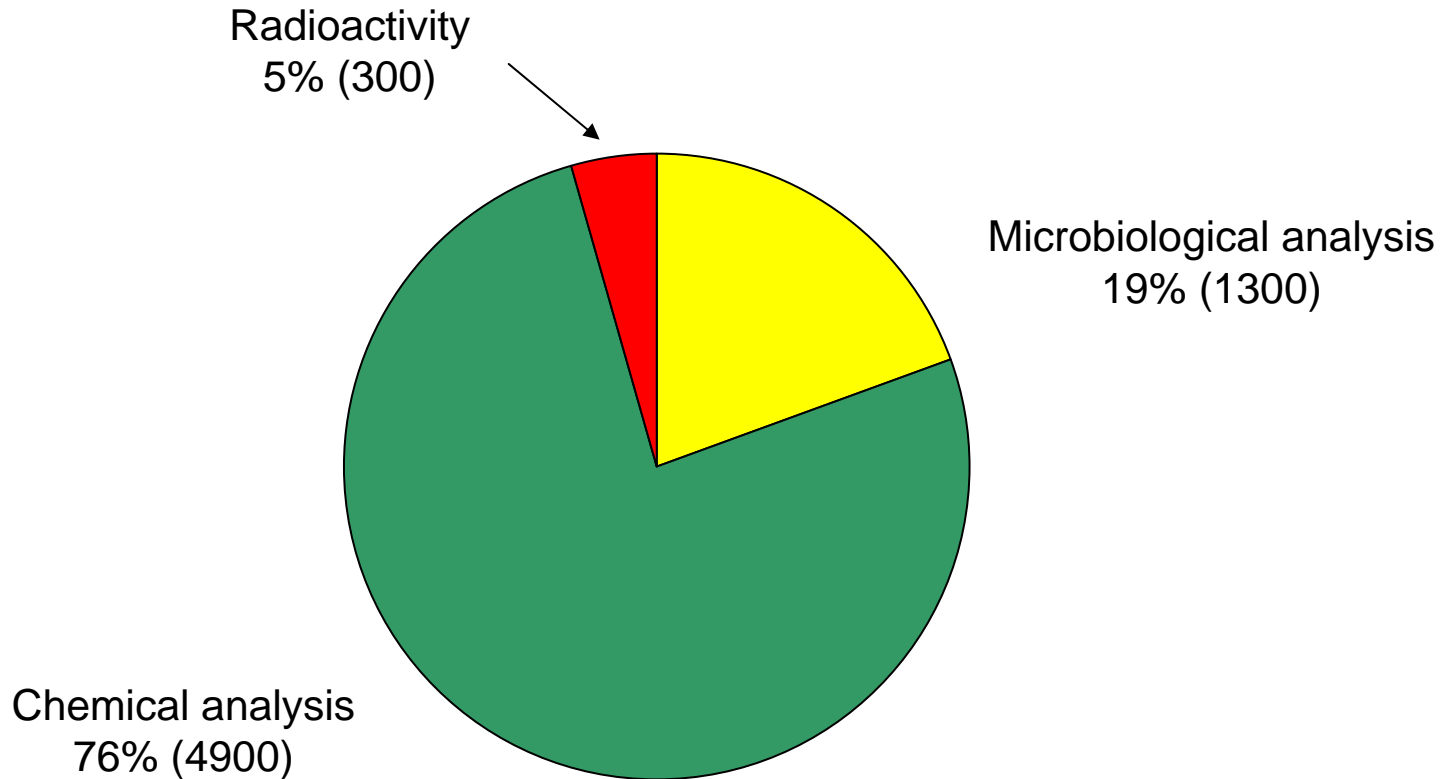
# Types of food tested

- About 6500 food samples of various food groups were tested.



N.B.: Figures may not add up to total due to rounding.

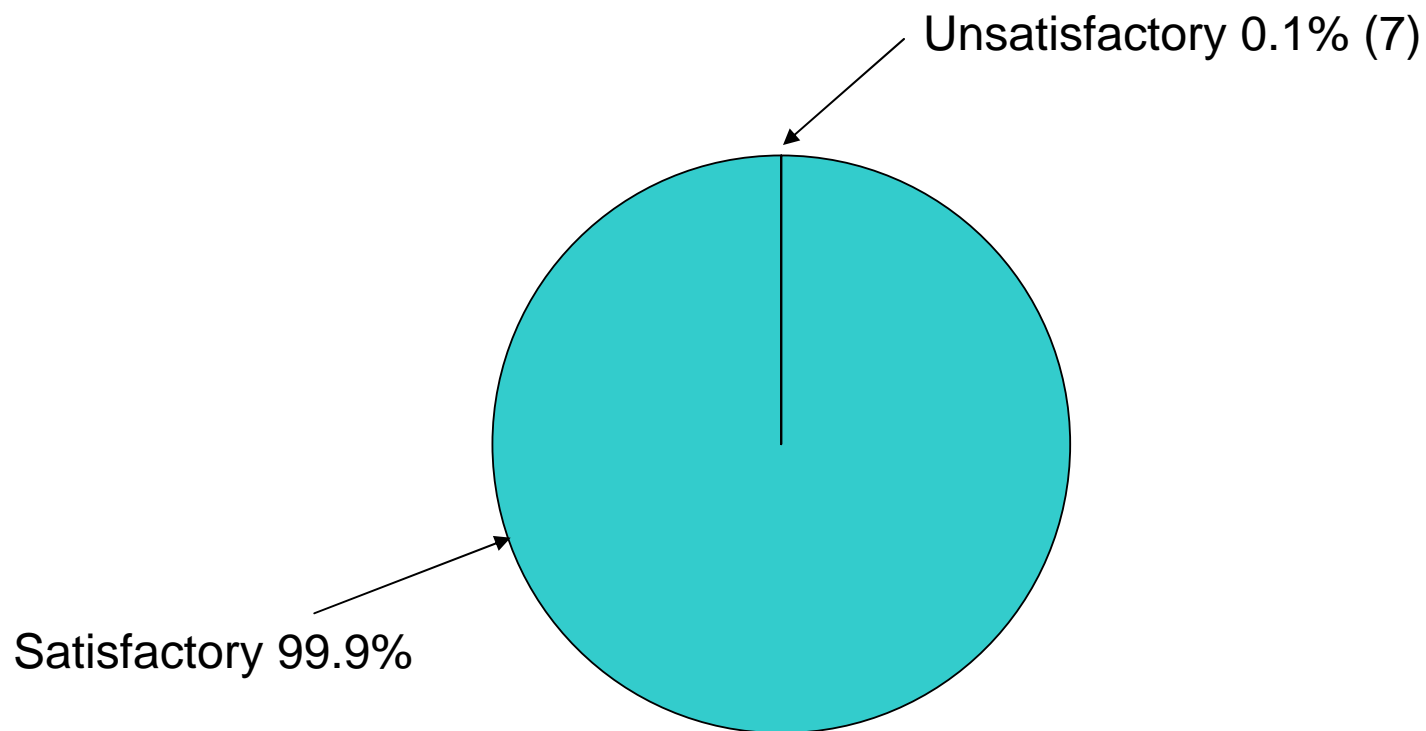
# Types of testing



N.B.: Figures in brackets are rounded

# Overall results

- There were 7 unsatisfactory samples in total. Overall satisfactory rate was 99.9%.



# Unsatisfactory samples

- The 7 unsatisfactory samples are as follows:

<b>Food Group</b>	<b><i>No. of Samples Tested</i></b>	<b><i>No. of Unsatisfactory Samples</i></b>
<b>Vegetables, fruits &amp; products</b>	2700	0
<b>Meat, poultry &amp; products</b>	700	2
<b>Aquatic products</b>	900	3
<b>Milk, milk products &amp; frozen confections</b>	600	0
<b>Cereal, grains &amp; products</b>	200	1
<b>Others</b>	1400	1
<b><i>Total</i></b>	<b><i>6500</i></b>	<b><i>7</i></b>

N.B.: Figures may not add up to total due to rounding.

# 1. Vegetables, fruits & products

- About 2700 samples were collected. They included various kinds of fresh vegetables, fruits and legumes, preserved vegetables and pickled fruits, dried vegetables and ready-to-eat vegetables.
- Analysis included:
  - Microbiological tests
  - Chemical tests such as:
    - Pesticides (e.g., methamidophos, isocarbophos, DDT, HCH)
    - Preservatives
    - Colouring matters
    - Metallic contamination
- All samples were satisfactory.



## 2. Meat, poultry & products

- About 700 samples were collected. They included fresh, chilled and frozen pork, beef and poultry, ready-to-eat dishes of meat and poultry served at food premises, the meat and poultry made products such as Chinese preserved meat, sausage and ham.
- Analysis included :
  - Microbiological tests
  - Chemical tests (e.g. preservatives, colouring matters and veterinary drug residues)
- Overall satisfactory rate was 99.7%, with 2 unsatisfactory samples in this report.





## 2. Meat, poultry & products (Cont'd)

### Veterinary drug residues

- 2 unsatisfactory samples:

Sample	Unsatisfactory testing item	Result
Frozen suckling pig	Chlortetracycline	0.35 ppm <sup>(1)</sup>
Frozen suckling pig	Oxytetracycline	0.54 ppm <sup>(1)</sup>

<sup>(1)</sup> The levels exceed the legal limits. However, based on the detected levels, it is unlikely to pose adverse health effect upon normal consumption.

## 2. Meat, poultry & products (Cont'd)

### Other tests

- Samples for other tests (e.g. pathogens, preservatives and colouring matters) were satisfactory.

### 3. Aquatic products

- About 900 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.
- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, colouring matters, metallic contamination, biotoxins and veterinary drug residues)
- Overall satisfactory rate was 99.7%, with 3 unsatisfactory samples in this report.



### 3. Aquatic products (Cont'd)

#### Colouring matters

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Bigeye fish	Ponceau 4R	Detected <sup>(1)</sup>

- <sup>(1)</sup> Permitted colouring matter in certain food but is not allowed in fresh fish. It is of low toxicity and is unlikely to pose adverse effect on consumer.

### 3. Aquatic products (Cont'd)

#### Veterinary drug residues

- 2 unsatisfactory samples:

Sample	Unsatisfactory testing item	Result
2 fish samples collected in an operation (Including black crucian carp and freshwater grouper)	Malachite green	0.16ppm and 0.18ppm <sup>(1)</sup>

<sup>(1)</sup> Not permitted in food, but the detected levels were unlikely to pose adverse health effects upon normal consumption.

### 3. Aquatic products (Cont'd)

#### **Other tests**

- The remaining samples for other tests (e.g. pathogens, preservatives, metallic contamination and biotoxins) were satisfactory.

## 4. Milk, milk products & frozen confections

- About 600 samples were tested. They included ice-cream, cheese, milk and milk products.
- Analysis included:
  - Microbiological tests (total bacterial count and pathogens, e.g. *Salmonella* and *Listeria monocytogenes*)
  - Chemical tests (e.g. melamine, preservatives, colouring matters, sweeteners and veterinary drug residues)
- All samples were satisfactory.



# 5. Cereal, grains and products

- About 200 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, sweeteners, colouring matters and metallic contamination)
- Overall satisfactory rate was 99.4%, with 1 unsatisfactory sample in this report.





## 5. Cereal, grains and products (Cont'd)

### Metallic contamination

#### ■ 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Rice noodles	Cadmium	0.24 ppm <sup>(1)</sup>

(1) The detected levels exceeded legal limit. Occasional consumption will not cause adverse health effects, but consumption on a long-term basis may affect the nervous system.

# 5. Cereal, grains and products (Cont'd)

## Other tests

- The remaining samples for other tests (e.g. pathogens, preservatives, sweeteners and colouring matters) were satisfactory.

## 6. Other food commodities

- About 1400 food samples were collected. Types included:

Mixed dishes □ Pathogens, preservatives & colouring matters	Condiments and sauces □ Preservatives & colouring matters
Dim Sum □ Pathogens, preservatives & colouring matters	Snack □ Pathogens, preservatives & colouring matters
Beverages □ Preservatives, colouring matters, sweeteners & metallic contamination	Eggs and egg products □ Colouring matters & melamine
Sushi and sashimi □ Microbiological tests	Others
Sugar and sweets □ Preservatives, colouring matters, sweeteners & metallic contamination	

- Overall satisfactory rate was 99.9%, with 1 unsatisfactory sample in this report.

## 6. Other food commodities (Cont'd)

### Microbiological tests

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Flat noodles with beef flank and fish balls	<i>Salmonella</i> (Pathogen)	Detected <sup>(1)</sup>

<sup>(1)</sup> *Salmonella* may cause gastrointestinal upset such as vomiting, abdominal pain and diarrhoea.

# Test results of dioxins

- In view of the detection of dioxins in Germany in early January in some eggs, poultry and pork produced in the country, samples of imported German eggs, poultry as well as pork and pork products have been collected from the local market and at the import level to test for dioxins.
- In January, all the dioxins test results of a total of 66 samples were satisfactory.

# Follow-up actions

- Trace source of food items in question.
- Request vendors to stop sale and dispose of incriminated food items.
- Issue warning letters to concerned vendors.
- Take follow-up samples for analysis.
- Take prosecution actions if there is sufficient evidence.

# Advice to the trade

- Should comply with the legal requirements and follow “good manufacturing practice” (GMP). They should use permitted food additives only in an appropriate manner.
- Retailers should source food from reliable suppliers. Maintain a good recording system to allow source tracing if needed.
- For those samples detected with pathogens, they indicated that the food processing was unhygienic. The food trade should always follow the “5 Keys to Food Safety” during food preparation to prevent foodborne disease:
  - ❑ Choose - Choose safe raw materials
  - ❑ Clean - Keep hands and utensils clean
  - ❑ Separate - Separate raw and cooked food
  - ❑ Cook - Cook thoroughly
  - ❑ Safe Temperature - Keep food at safe temperature



# Advice to consumers

- Should patronize reliable premises for buying food.
- Should maintain balanced diet to minimize food risk.