

Food Safety Report for March 2013

Centre for Food Safety
Food and Environmental
Hygiene Department



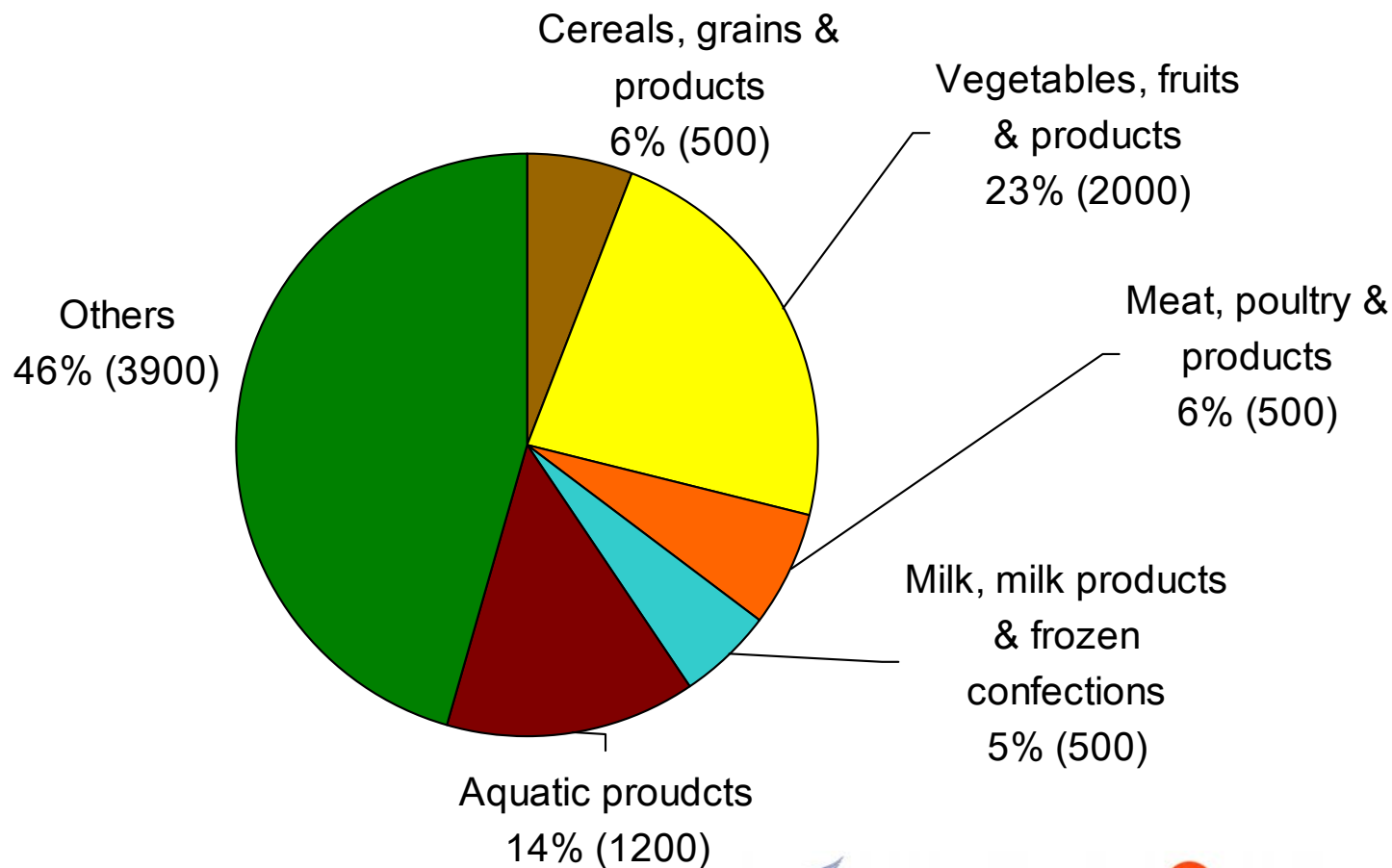
April 2013

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 microbiological, chemical and radiological tests.
- CFS releases the “Food Safety Report” every month so as to allow the public to obtain the latest food safety information timely.
- This presentation gives an account of the food surveillance sample result analyses in March 2013.

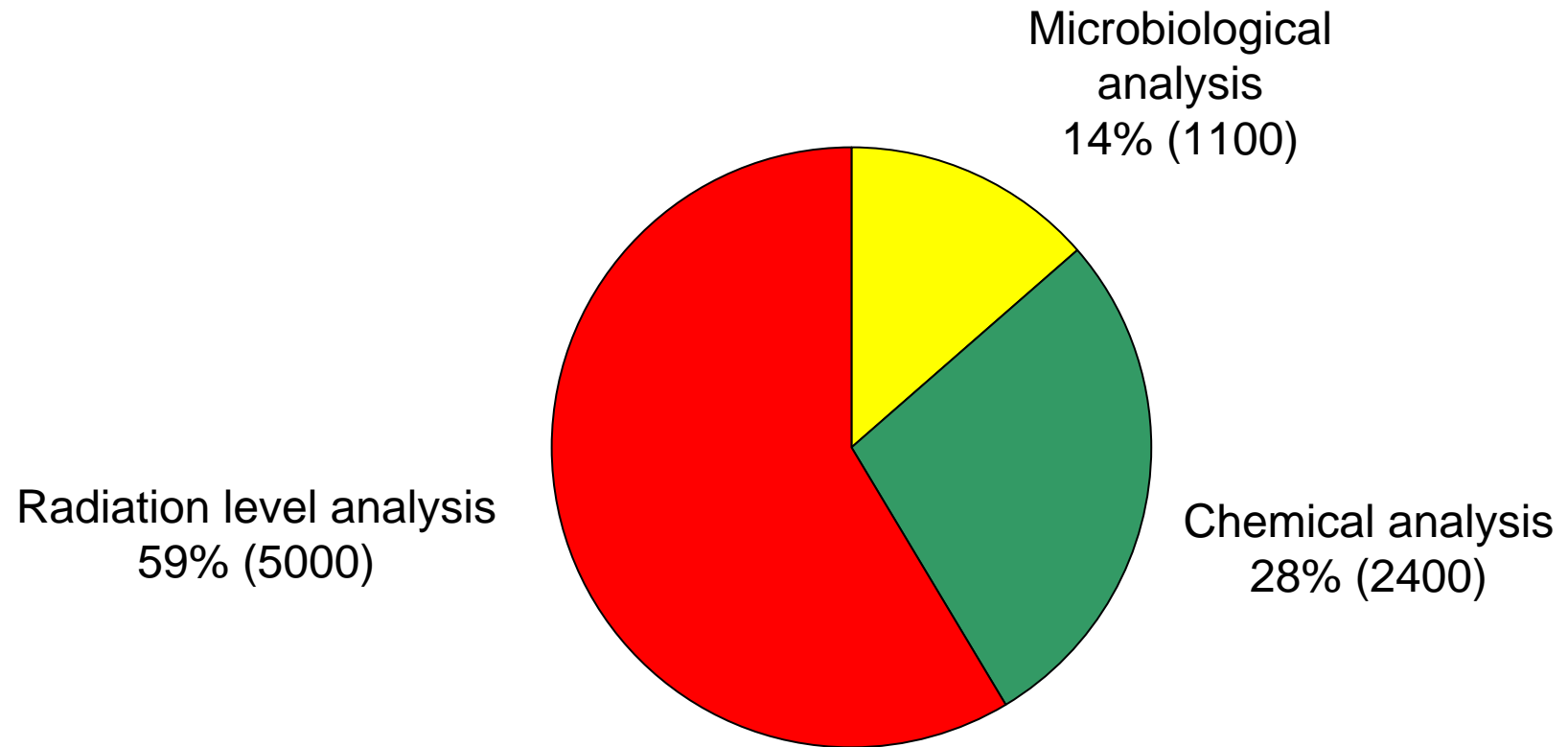
Types of food tested

- About 8500 food samples of various food groups were tested.



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

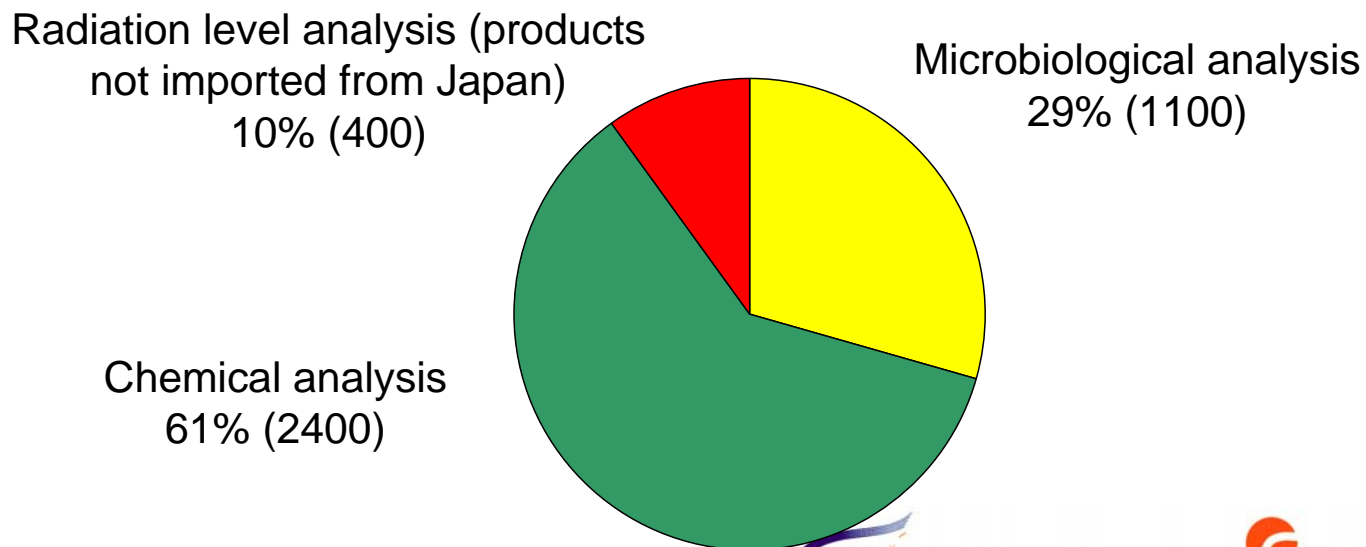
Types of testing



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

Types of testing (Cont'd)

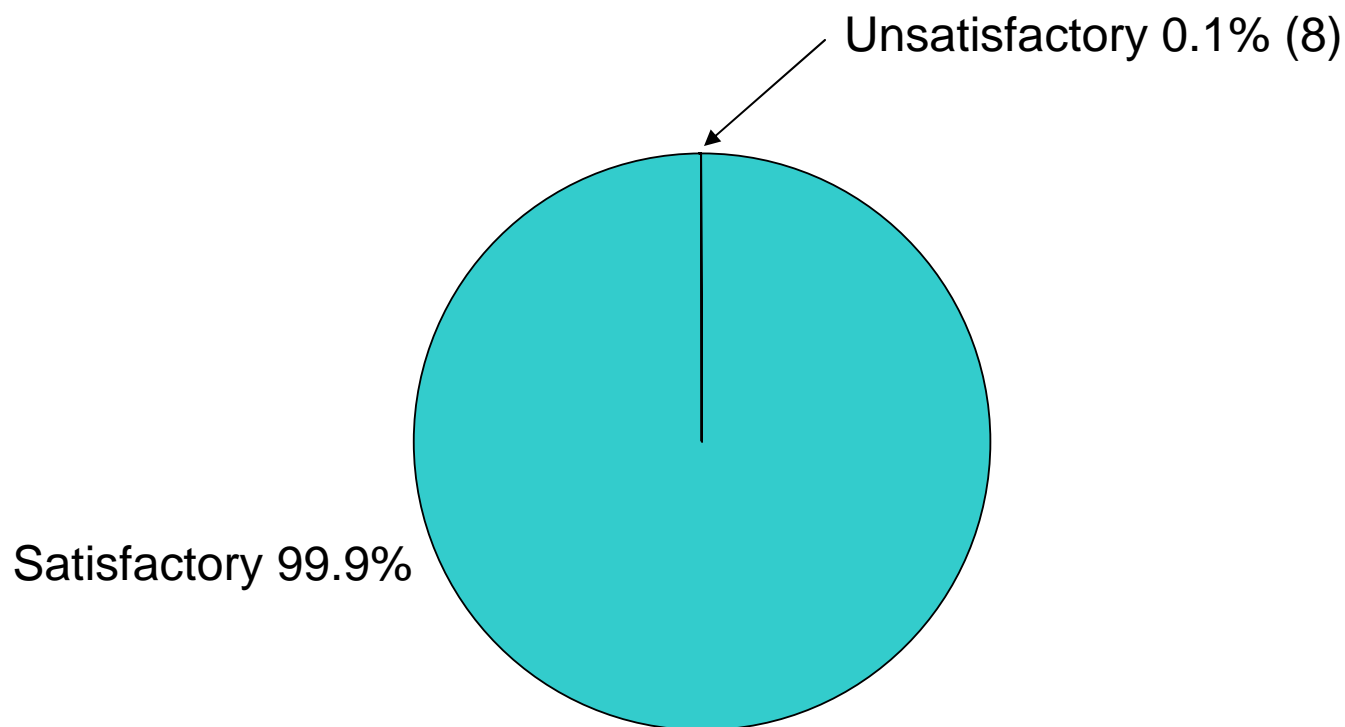
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In March 2013, all the radiation level test results of about 4600 samples were satisfactory.
- Except that, types of testing for the remaining food surveillance samples are distributed as follows:



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

Overall results

- There were 8 unsatisfactory samples. Overall satisfactory rate was 99.9%.



Unsatisfactory samples

- 8 unsatisfactory food samples included 3 previously announced results. The remaining 5 unsatisfactory samples are as follows :

Food Group	<i>No. of Samples Tested</i>	<i>No. of Unsatisfactory Samples</i>
Vegetables, fruits & products	2000	2
Meat, poultry & products	500	1
Aquatic & related products	1200	1
Milk, milk products & frozen confections	500	0
Cereal, grains & products	500	0
Others	3900	1
<i>Total</i>	8500	5

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

1. Vegetables, fruits & products

- About 2000 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)
 - Metallic contamination
 - Preservatives
 - Pathogens
 - Radiation level tests
- Overall satisfactory rate was 99.9%. 2 samples were found unsatisfactory.



1. Vegetables, fruits & products (Cont'd)

Pesticides

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Chinese flowing cabbage	Isoprocab	3.5 ppm ⁽¹⁾

(1) Occasional consumption will not cause adverse health effect, but consumption on a long-term basis may affect the nervous system.

Metallic contaminations

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Chinese wolfberry	Cadmium	0.24 ppm ⁽²⁾

(2) The level exceeded the legal limit (0.1 ppm). It is unlikely that it would pose any adverse health effect to consumers upon normal consumption.

1. Vegetables, fruits & products (Cont'd)

Other tests

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

2. Meat, poultry & products

- About 500 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, veterinary drug residues and colouring matters)
 - Radiation level tests
- Overall satisfactory rate was 99.8%, with 1 unsatisfactory sample in this report.



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

Veterinary drugs residues

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Fresh chicken	<i>Chlortetracycline</i>	170 ppb ⁽¹⁾
	<i>Oxytetracycline</i>	180 ppb ⁽¹⁾

(1) The level exceeded the legal limit (100ppb). However, based on the detected level, it is unlikely to pose adverse health effect upon normal consumption.

Other tests

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

3. Aquatic and related products

- About 1200 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.
- Analysis included:
 - Microbiological tests
 - Chemical tests (e.g. preservatives, metallic contamination, toxins and veterinary drug residues)
 - Radiation level tests
- Overall satisfactory rate was 99.9%, with 1 unsatisfactory sample in this report.



3. Aquatic and related products (Cont'd)

Microbiological tests

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Raw oyster	Norovirus	Detected ⁽¹⁾

(1) Norovirus may cause vomiting, diarrhoea, abdominal pain and fever

Other tests

- Samples for other tests (e.g. preservatives, metallic contamination, toxins and veterinary drug residues) were satisfactory.

4. Milk, milk products & frozen confections

- About 500 samples were tested. They included ice-cream, cheese, milk and milk products.
- Analysis included:
 - Microbiological tests (total bacterial count, pathogens e.g. Salmonella and Staphylococcus aureus)
 - Chemical tests (e.g. melamine, preservatives, veterinary drug residues and colouring matters)
 - Radiation level tests
- All samples were satisfactory.



5. Cereal, grains and products

- About 500 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
 - Microbiological tests
 - Chemical tests (e.g. preservatives, pathogens)
 - Radiation level tests
- All samples were satisfactory.



6. Other food commodities

- About 3900 food samples were collected. Types included:

Mixed dishes <ul style="list-style-type: none">□ Pathogens and preservatives	Condiments and sauces <ul style="list-style-type: none">□ Preservatives and colouring matters
Dim Sum <ul style="list-style-type: none">□ Pathogens , preservatives and colouring matters	Snack <ul style="list-style-type: none">□ Pathogens and colouring matters
Beverages <ul style="list-style-type: none">□ Microbiological tests, preservatives, colouring matters and metallic contamination	Eggs and egg products <ul style="list-style-type: none">□ Colouring matters and melamine
Sushi and sashimi <ul style="list-style-type: none">□ Microbiological tests	Others <ul style="list-style-type: none">□ Plasticisers, preservatives and colouring matters, polycyclic aromatic hydrocarbons
Sugar and sweets <ul style="list-style-type: none">□ Preservatives, colouring matters and metallic contamination	

- Overall satisfactory rate was 99.9%. Other than the 3 unsatisfactory samples announced earlier, 1 sample was found unsatisfactory.

6. Other food commodities (Cont'd)

Colouring matters

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Pork Sauce	Sudan dye II	Detected ⁽¹⁾

(1)Not permitted to be used in food.

Other tests

- Samples for other tests (e.g. pathogen, metallic contaminations, veterinary drug residues) were satisfactory.

Follow-up actions

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

Advice for trade

- 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
- 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.
- The trade should source food from reliable suppliers and maintain a good recording system in accordance with the Food Safety Ordinance to allow source tracing if needed.

Advice for consumers

- Fruit and vegetables are important components of a healthy diet as they are good sources of dietary fibre, vitamins and minerals. Vegetables should be soaked and washed thoroughly before consumption to remove contaminants adhered to the surface.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.