Food Safety Report for April 2013

Centre for Food Safety
Food and Environmental Hygiene Department

May 2013
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 April 2013.
About 7500 food samples of various food groups were tested.

- Cereals, grains & products: 7% (500)
- Vegetables, fruits & products: 15% (1100)
- Meat, poultry & products: 6% (400)
- Milk, milk products & frozen confections: 9% (600)
- Others: 49% (3600)

Aquatic products: 15% (1100)

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

Radiation level analysis 64% (4800)

Microbiological analysis 16% (1200)

Chemical analysis 20% (1500)

N.B.: Figures in brackets are rounded and may not add up to total due to rounding.
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 April 2013, all the radiation level test results of about 4400 samples were satisfactory.

Except that, types of testing for the remaining food surveillance samples are distributed as follows:

- Chemical analysis: 49% (1500)
- Microbiological analysis: 41% (1200)
- Radiation level analysis (products not imported from Japan): 10% (300)

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

- There were 1 unsatisfactory samples. Overall satisfactory rate was 99.99%.
Unsatisfactory samples

- 1 unsatisfactory food sample are as follows:

<table>
<thead>
<tr>
<th>Food Group</th>
<th>No. of Samples Tested</th>
<th>No. of Unsatisfactory Samples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetables, fruits &amp; products</td>
<td>1100</td>
<td>0</td>
</tr>
<tr>
<td>Meat, poultry &amp; products</td>
<td>400</td>
<td>0</td>
</tr>
<tr>
<td>Aquatic &amp; related products</td>
<td>1100</td>
<td>0</td>
</tr>
<tr>
<td>Milk, milk products &amp; frozen confections</td>
<td>600</td>
<td>0</td>
</tr>
<tr>
<td>Cereal, grains &amp; products</td>
<td>500</td>
<td>0</td>
</tr>
<tr>
<td>Others</td>
<td>3600</td>
<td>1</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>7500</strong></td>
<td><strong>1</strong></td>
</tr>
</tbody>
</table>

N.B.: Figures may not add up to total due to rounding.
1. Vegetables, fruits & products

- About 1100 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

- All samples were satisfactory.
2. Meat, poultry & products

- About 400 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

- All samples were satisfactory.
3. Aquatic and related products

- About 1100 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

- All samples 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, 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 3600 food samples were collected. Types included:

<table>
<thead>
<tr>
<th>Mixed dishes</th>
<th>Condiments and sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pathogens and preservatives</td>
<td>Preservatives and colouring matters</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dim Sum</th>
<th>Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pathogens, preservatives and colouring matters</td>
<td>Pathogens and colouring matters</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beverages</th>
<th>Eggs and egg products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Microbiological tests, preservatives, colouring matters and metallic contamination</td>
<td>Colouring matters and melamine</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sushi and sashimi</th>
<th>Others</th>
</tr>
</thead>
<tbody>
<tr>
<td>Microbiological tests</td>
<td>Plasticisers, preservatives and colouring matters, polycyclic aromatic hydrocarbons</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sugar and sweets</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Preservatives, colouring matters and metallic contamination</td>
<td></td>
</tr>
</tbody>
</table>

- Overall satisfactory rate was 99.97%, with 1 unsatisfactory sample in this report.
6. Other food commodities (Cont’d)

Preservatives

1 unsatisfactory sample:

<table>
<thead>
<tr>
<th>Sample</th>
<th>Unsatisfactory testing item</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 sweetened lotus seed</td>
<td>Sodium dehydroacetate</td>
<td>8.5ppm</td>
</tr>
</tbody>
</table>

(1) Sodium dehydroacetate is not permitted in candied lotus seed. Upon normal consumption, it is unlikely that it would pose any adverse health effect to consumers.

Other tests

- Samples for other tests (e.g. pathogens, metallic contamination, 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 and consumers

- 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.

- Consumers should patronize reliable premises.

- Maintain balanced diet to minimize food risk.