# Food Safety Report for June 2013


Centre for Food Safety
Food and Environmental
Hygiene Department

July 2013

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

# Introduction

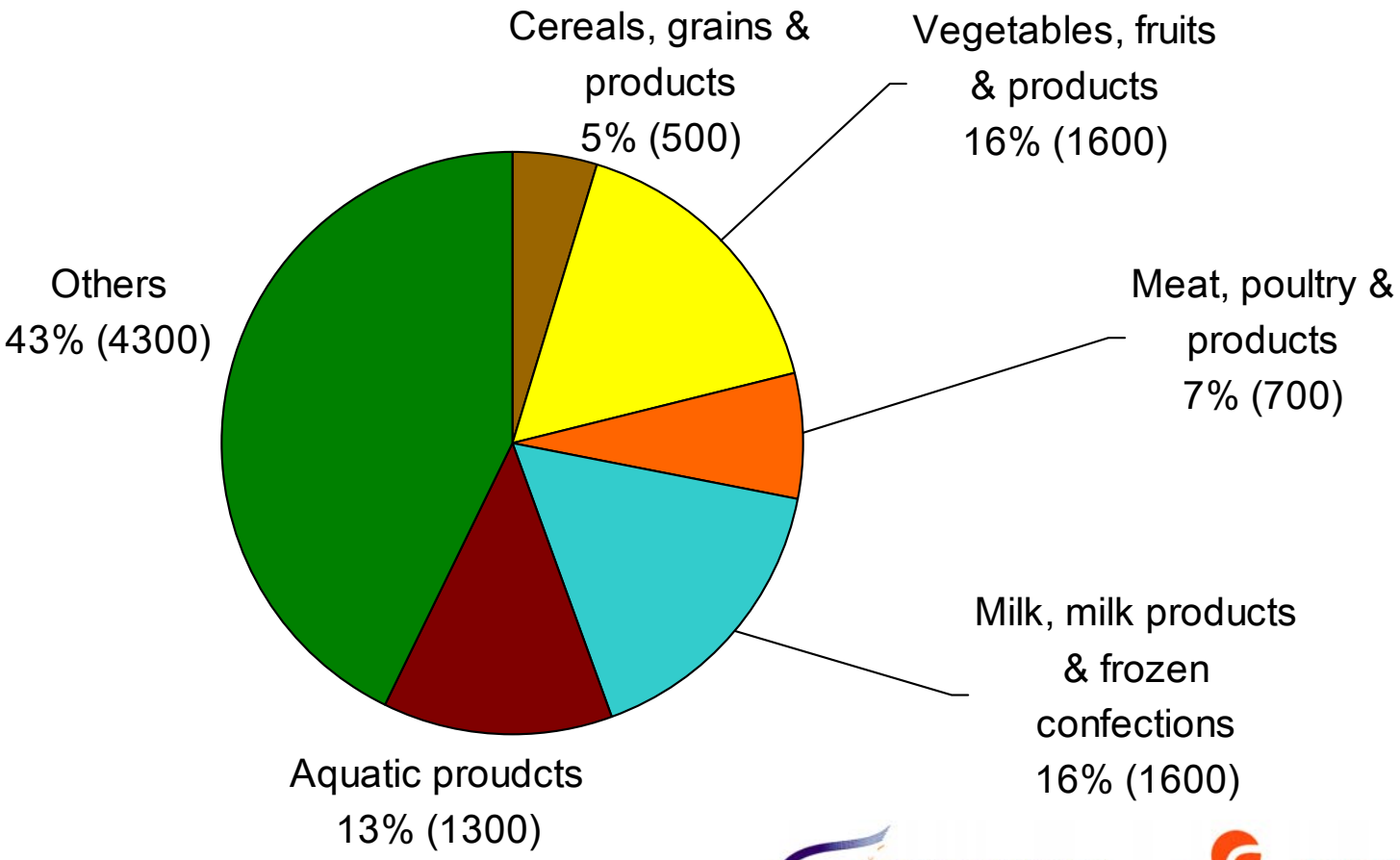
- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for microbiological, chemical and radiological tests.

- 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 June 2013.

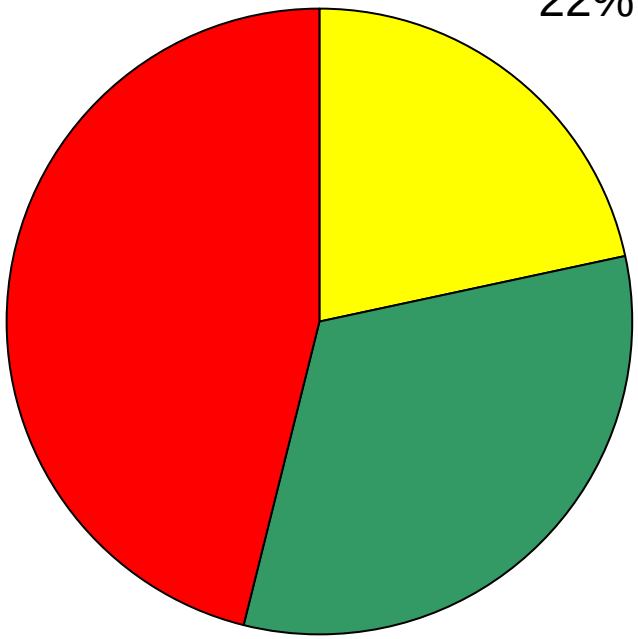
# Types of food tested

- About 10000 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

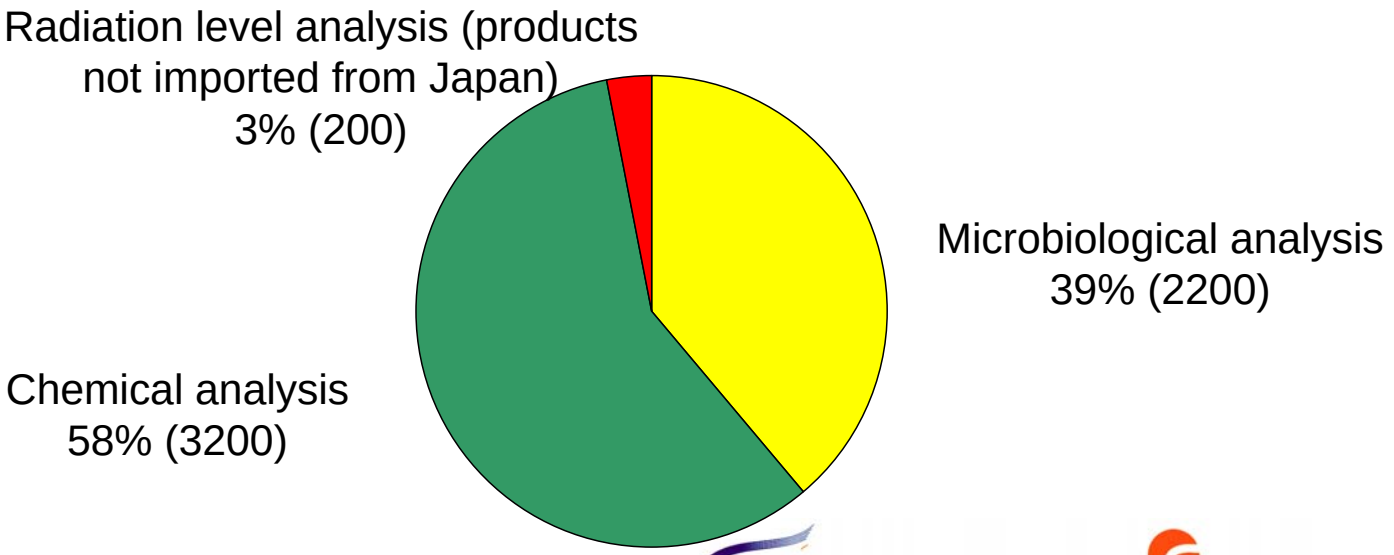



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

# 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 June 2013, all the radiation level test results of about 4400 samples were satisfactory.

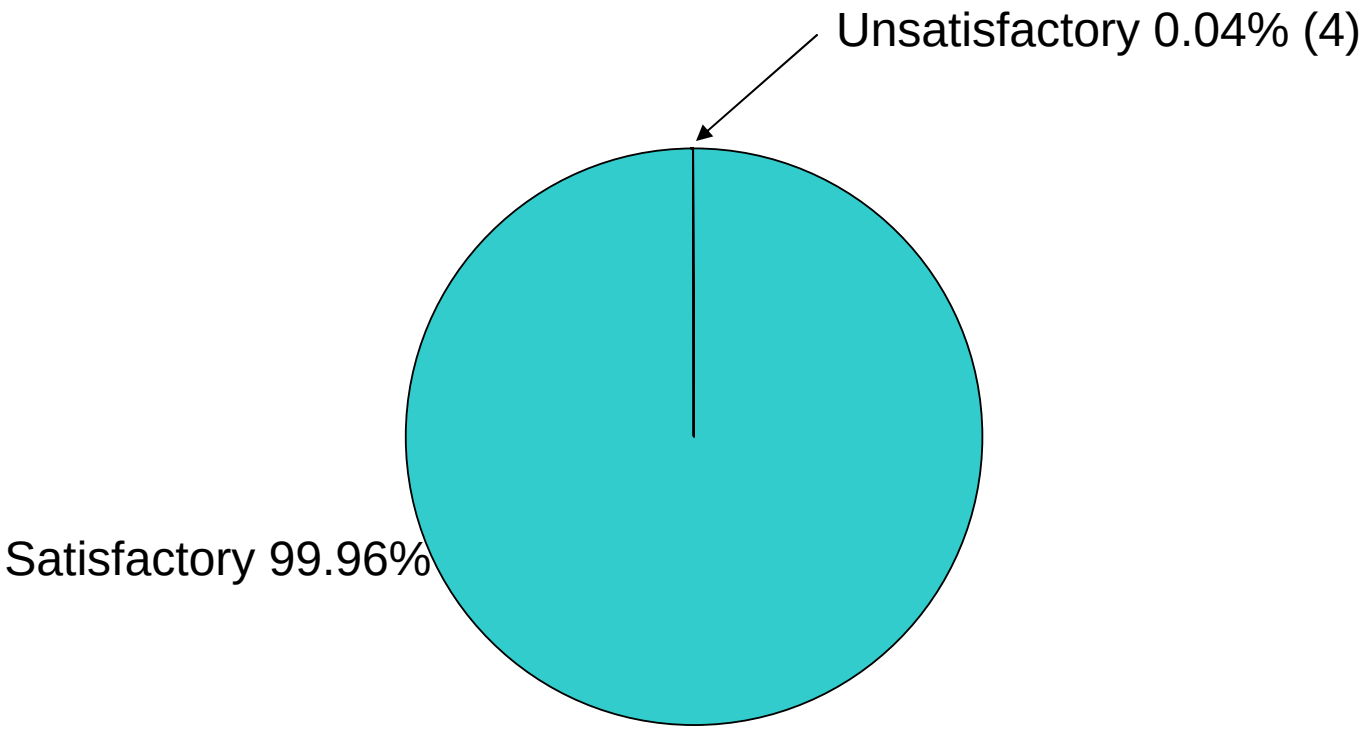
- Except that, types of testing for the remaining food surveillance samples are distributed as follows:




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

# Overall results

- There were 4 unsatisfactory samples.  Overall satisfactory rate was 99.96%.



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# Unsatisfactory samples

- 4 unsatisfactory samples are as follows :

| Food Group | *No. of Samples Tested* | *No. of Unsatisfactory Samples* |
|---|---|---|
| **Vegetables, fruits & products** | **1600** | **1** |
| **Meat, poultry & products** | **700** | **0** |
| **Aquatic & related products** | **1300** | **1** |
| **Milk, milk products & frozen confections** | **1600** | **1** |
| **Cereal, grains & products** | **500** | **0** |
| **Others** | **4300** | **1** |
| ***Total*** | **10000** | **4** |

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

# 1. Vegetables, fruits & products

- About 1600 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

- The overall satisfactory was 99.94% and one sample was found unsatisfactory.

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

## Metallic contamination

- 1 unsatisfactory sample:

| Sample | Unsatisfactory testing item | Result |
|---|---|---|
| Baby Shanghai Green | Cadmium | 0.13 ppm (1) |

(1) 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.

## Other tests

- Samples for other tests (e.g. pesticide residues, preservatives and pathogens) 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, veterinary drug residues and colouring matters)
  - Radiation level tests
- All samples were satisfactory.







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# 3. Aquatic and related products

- About 1300 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 99.92%, with 1 unsatisfactory sample in this report.




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

## Metallic contamination

- 1 unsatisfactory sample:

| Sample | Unsatisfactory testing item | Result |
|---|---|---|
| Frozen black cod steak | Mercury | 0.82 ppm (1) |

(1) The level exceeded the legal limit (0.5 ppm). Upon normal consumption, it is unlikely to pose adverse health effect on consumers.

## Other tests

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

# 4. Milk, milk products & frozen confections

- About 1600 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
- Overall satisfactory rate was 99.94%. Except the follow up sample of a previously announced unsatisfactory sample of slim milk (detected with excessive total bacterial count) was found unsatisfactory, the remaining passed all tests.

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# 4. Milk, milk products & frozen confections (Cont'd)

## Microbiological tests

- 1 unsatisfactory sample:

| Sample | Unsatisfactory testing item | Result |
|---|---|---|
| Fresh milk | Total bacterial count | 180000 /ml (1) |

(1) Exceeded the legal limit of a maximum of 30000 total bacterial count per ml.

## Other tests

- Samples for other tests (e.g. melamine, preservatives, veterinary drug residues and colouring matters) 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, pesticide residues and metallic contamination)
  - Radiation level tests

- All samples were satisfactory.




# 6. Other food commodities

- About 4300 food samples were collected. Types included:

| | |
|---|---|
| Mixed dishes<br>▫ Pathogens and preservatives | Condiments and sauces<br>▫ Preservatives and colouring matters |
| Dim Sum<br>▫ Pathogens , preservatives and colouring matters | Snack<br>▫ Pathogens and colouring matters |
| Beverages<br>▫ Microbiological tests, preservatives, colouring matters and metallic contamination | Eggs and egg products<br>▫ Colouring matters and melamine |
| Sushi and sashimi<br>▫ Microbiological tests | Others<br>▫ Plasticisers, preservatives and colouring matters, polycyclic aromatic hydrocarbons |
| Sugar and sweets<br>▫ Preservatives, colouring matters and metallic contamination | |

- The overall satisfactory was 99.98% and one sample was found unsatisfactory.

# 6. Other food commodities (Cont'd)

## Colouring Matters

- 1 unsatisfactory sample:

| Sample | Unsatisfactory testing item | Result |
|---|---|---|
| Fermented red bean curd | Sudan II | Detected (1) |

(1) Not permitted to be used in food.

## Other tests

- Samples for other tests (e.g. pathogens, 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

- Milk importers are advised to:
  - Obtain supplies of fresh and reconstituted milk from licensed milk factories.
  - Import milk or milk beverage from manufacturer approved by the Food and Environmental Hygiene Department.
  - Ensure that quality and safety control plans such as HACCP has been established by milk and dairy product manufacturers.

- 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

- Store milk and dairy product strictly in accordance with the instructions on the labels. Check the expiry date for milk and dairy product before opening for consumption.
- 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.
- Fish contain many essential nutrients, such as omega-3 fatty acids and high quality proteins. Moderate consumption of a variety of fish is recommended. Pregnant women, women planning pregnancy and young children are the susceptible groups being affected by mercury. When choosing food, they should avoid eating large predatory fish.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.