

Food Safety Report for August 2013

Centre for Food Safety
Food and Environmental
Hygiene Department



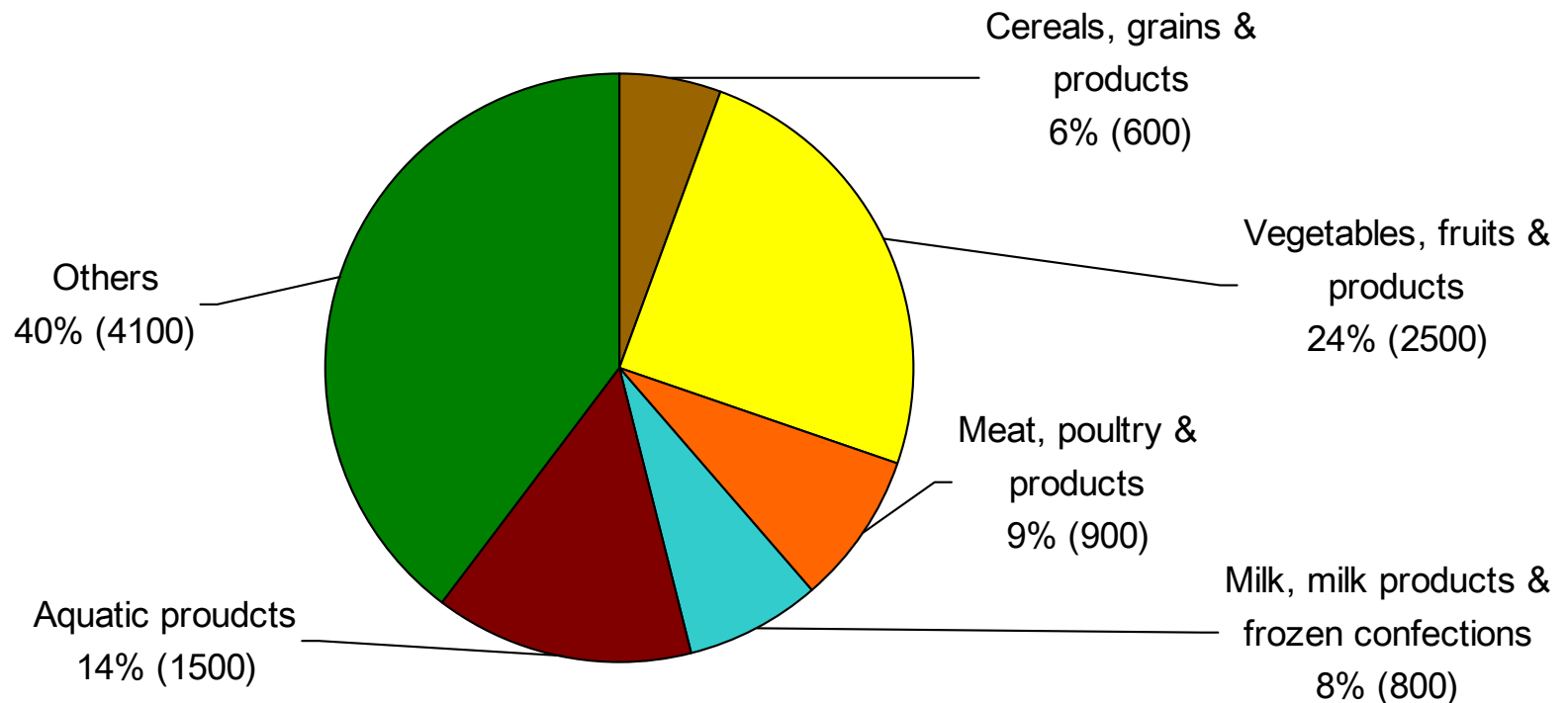
September 2013

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 August 2013.

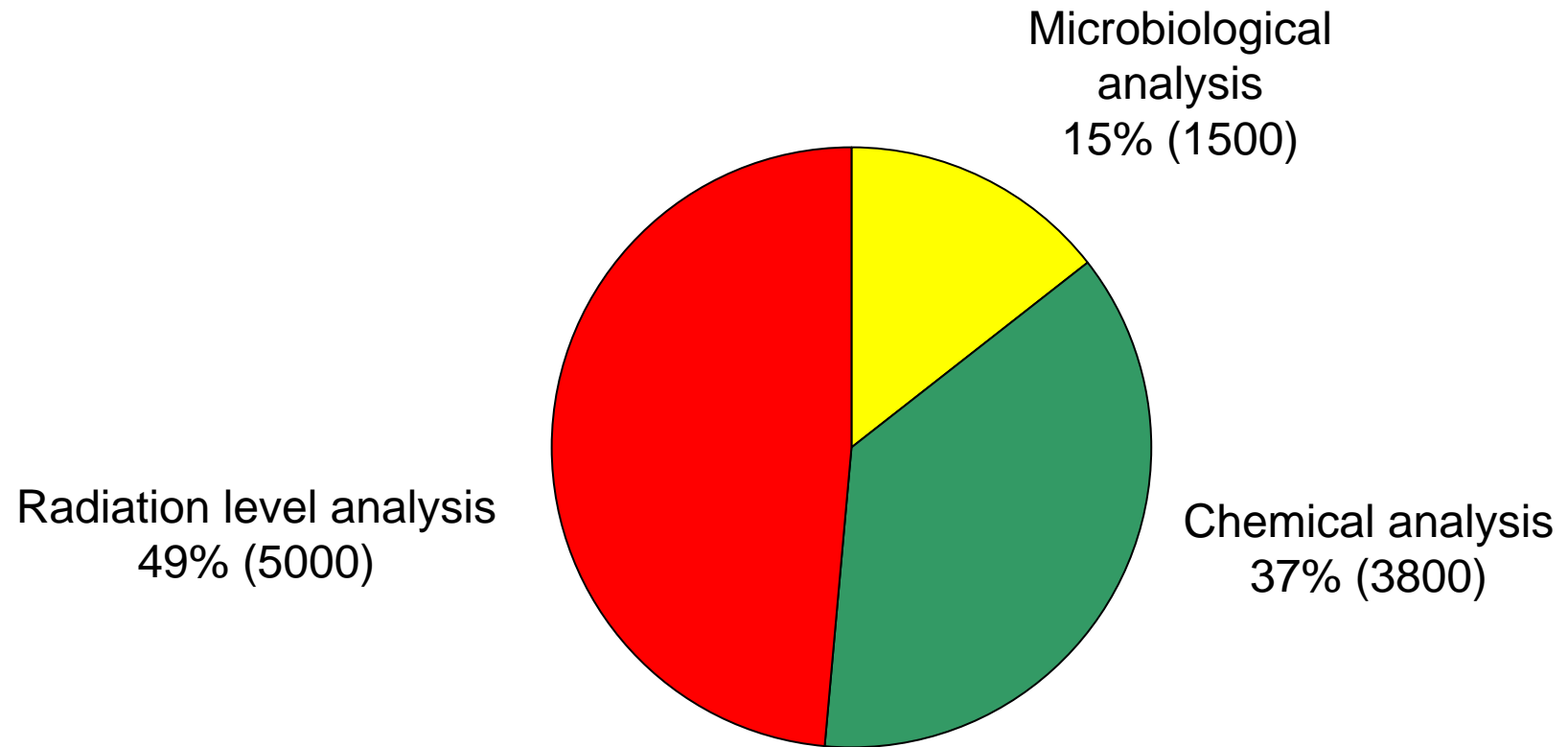
Types of food tested

- About 10400 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.

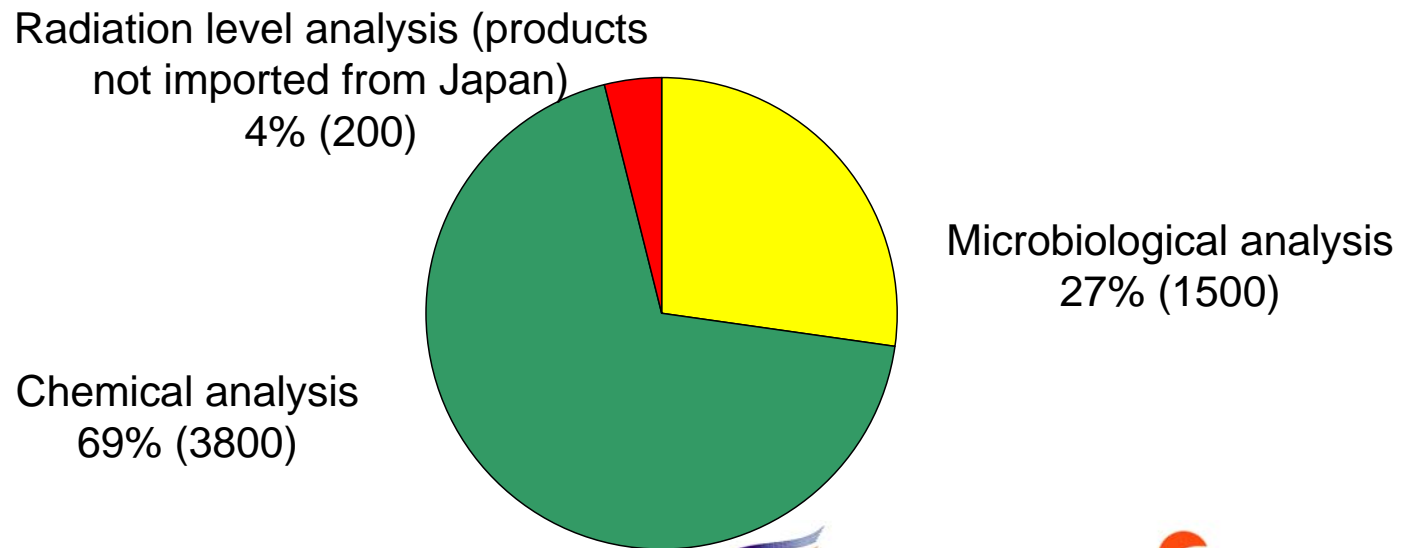
Types of testing



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

Types of testing (Cont'd)

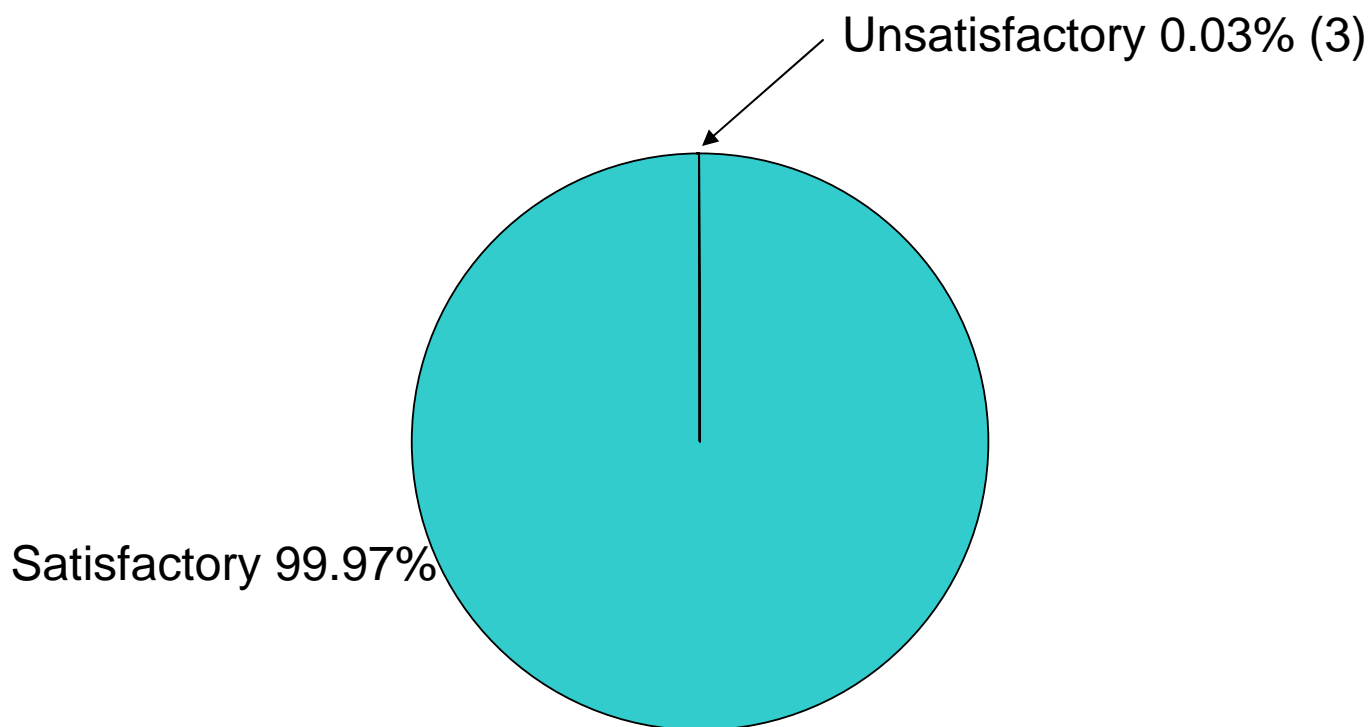
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In August 2013, all the radiation level test results of about 4800 samples were satisfactory.
- Except that, types of testing 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 3 unsatisfactory samples. Overall satisfactory rate was 99.97%.



Unsatisfactory samples

- 3 unsatisfactory samples are as follows :

Food Group	<i>No. of Samples Tested</i>	<i>No. of Unsatisfactory Samples</i>
Vegetables, fruits & products	2500	0
Meat, poultry & products	900	0
Aquatic & related products	1500	0
Milk, milk products & frozen confections	800	0
Cereal, grains & products	600	0
Others	4100	3
<i>Total</i>	10400	3

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

1. Vegetables, fruits & products

- About 2500 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 900 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 1500 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 800 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 600 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 4100 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 99.93%, with 3 unsatisfactory samples in this report.

6. Other food commodities (Cont'd)

Colouring matters

- 3 unsatisfactory samples:

Sample	Unsatisfactory testing item	Result
3 Fermented red bean curds	Sudan II	Detected ⁽¹⁾

(1) Not permitted to be used in food.

Other tests

- Samples for other tests (e.g. pathogens, preservatives, metallic contaminations) 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 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.
- Food manufacturers 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 for buying food. They should also maintain balanced diet to minimize food risk.