

Food Safety Report for February 2014

Centre for Food Safety
Food and Environmental
Hygiene Department



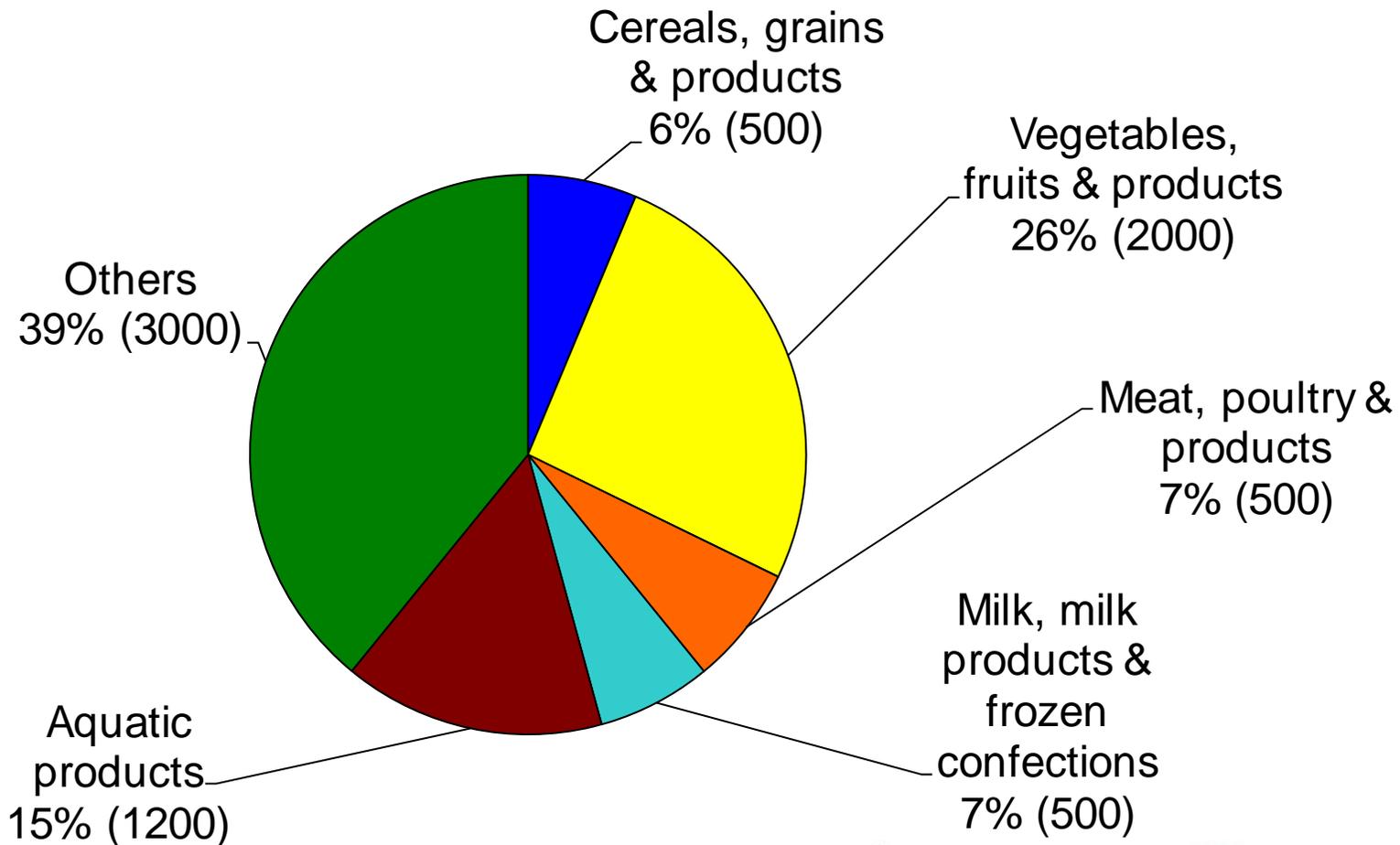
March 2014

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 February 2014.

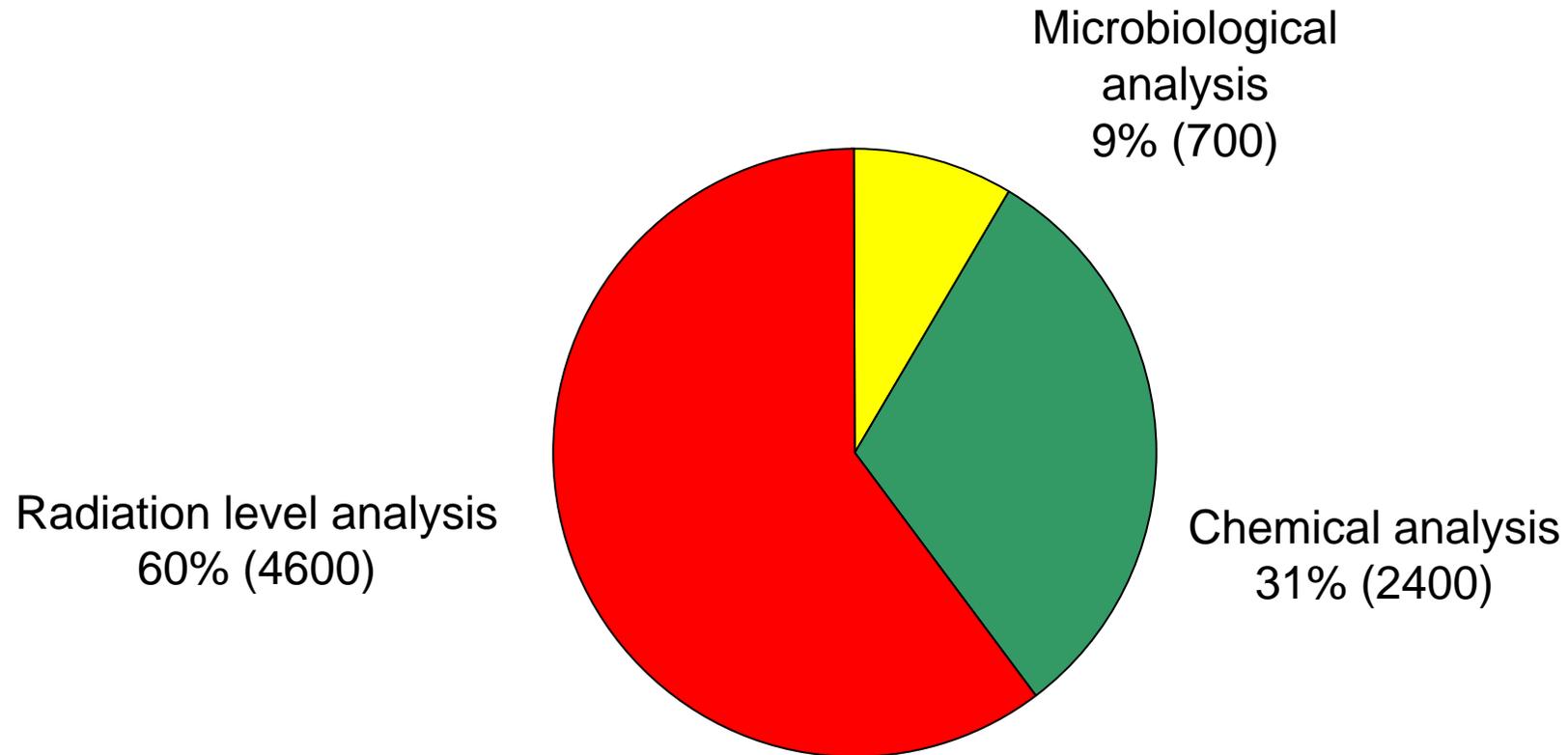
Types of food tested

- About 7700 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.

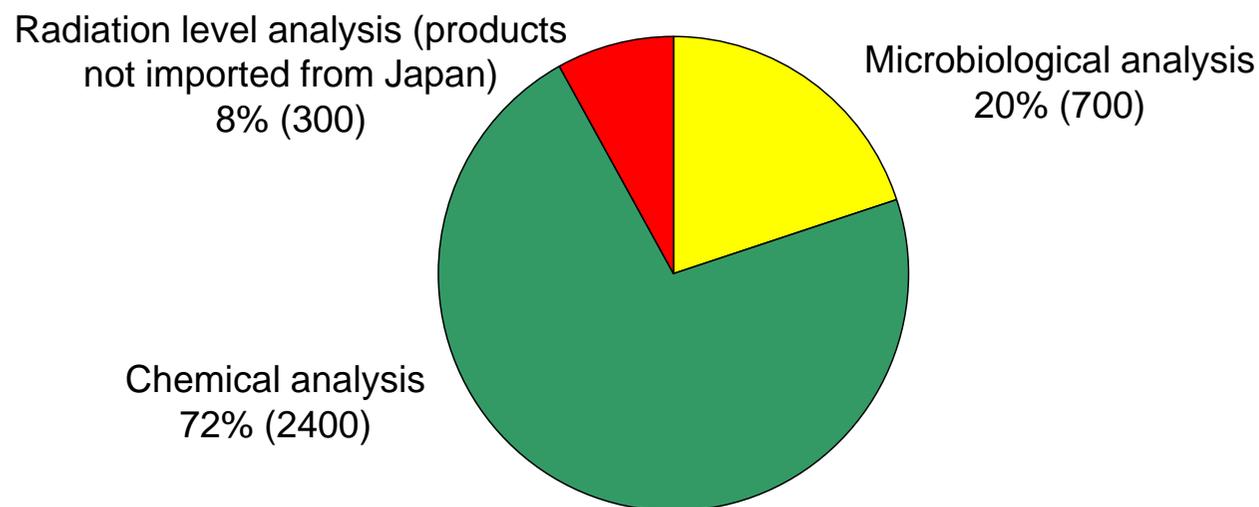
Types of testing



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Types of testing (Cont'd)

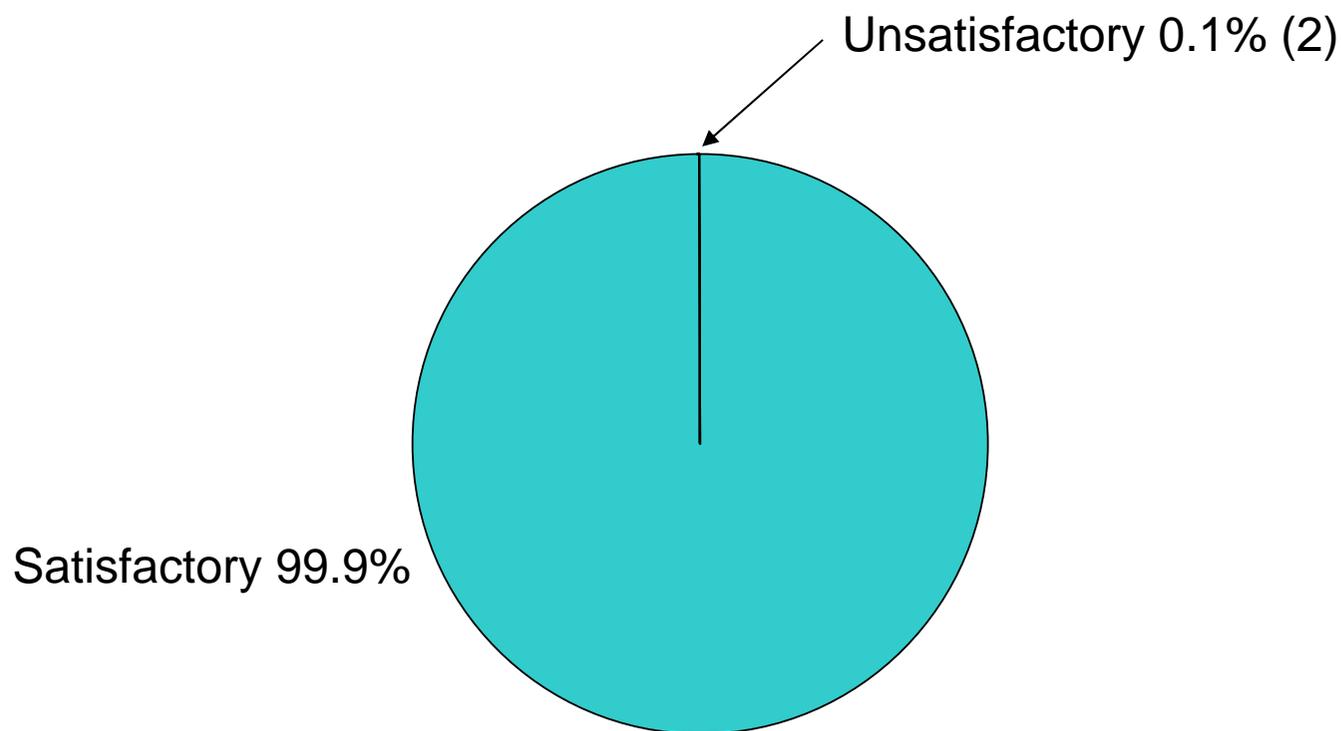
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In February 2014, all the radiation level test results of about 4400 samples were satisfactory.
- Except that, types of testing 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 2 unsatisfactory samples. Overall satisfactory rate was 99.9%.



Unsatisfactory samples

- The 2 unsatisfactory samples are as follows :

Food Group	No. of Samples Tested	No. of Unsatisfactory Samples
Vegetables, fruits & products	2000	0
Meat, poultry & products	500	0
Aquatic & related products	1200	0
Milk, milk products & frozen confections	500	2
Cereal, grains & products	500	0
Others	3000	0
Total	7700	2

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

- Radiation level tests

- All samples 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
- All samples 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
- All samples 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
- Overall satisfactory rate was 99.6%, with 2 unsatisfactory samples in this report.



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

Microbiological tests

- All samples were satisfactory for pathogens. 2 unsatisfactory samples:

Sample	Unsatisfactory testing item	Result
2 frozen confection samples	Coliform count	1200-2400 per gram ⁽¹⁾

(1) The detected level exceeded the legal limit of a maximum of 100 coliform count per gram.

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:
 - Chemical tests (e.g. preservatives, veterinary drug residues and metallic contamination)
 - Radiation level tests
- All samples were satisfactory.



6. Other food commodities

- About 3000 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 and preservatives	Snack <ul style="list-style-type: none">Pathogens and colouring matters
Beverages <ul style="list-style-type: none">Microbiological tests, preservatives and colouring matters	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	

- All samples were satisfactory.

Follow-up actions

- Informed the importer concerned regarding the frozen confection has exceeded the legal limit.
- Traced source of food items in question and informed the authority concerned in UK for investigation.
- The consignment concerned has been marked and sealed and has not been put on sale in the local market.
- Related frozen confections would not be released for sale in Hong Kong until the CFS accepts the investigation report by the importer and the authority concerned in UK.
- Take prosecution actions if there is sufficient evidence.

Advice for trade and consumers

- The trade should ensure that their food are fit for consumption and meet legal requirements.
- 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 for buying food. They should also maintain balanced diet to minimize food risk.