# Food Safety Report for May 2014

Centre for Food Safety
Food and Environmental
Hygiene Department



June 2014





#### Introduction

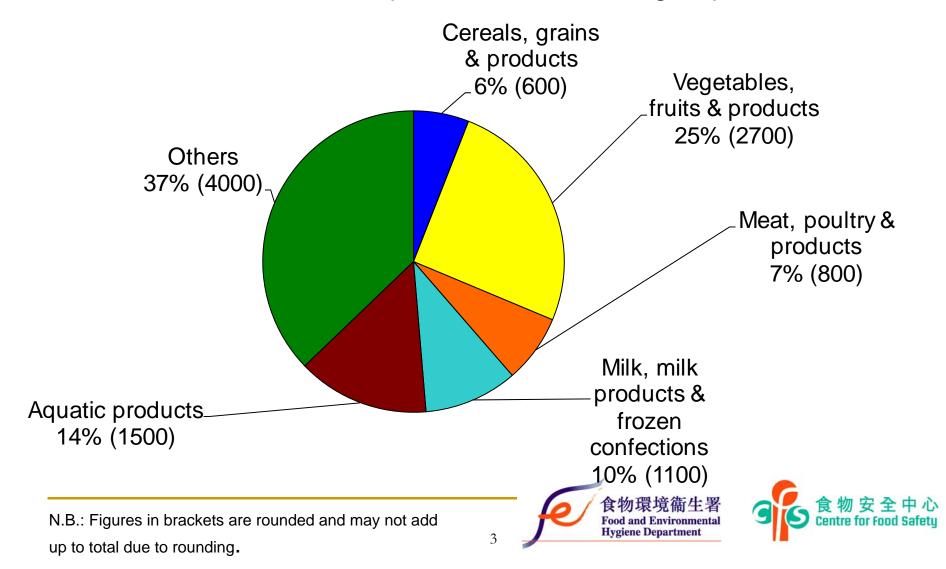
- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for microbiological, chemical and radiological tests.
- CFS releases 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 May 2014.



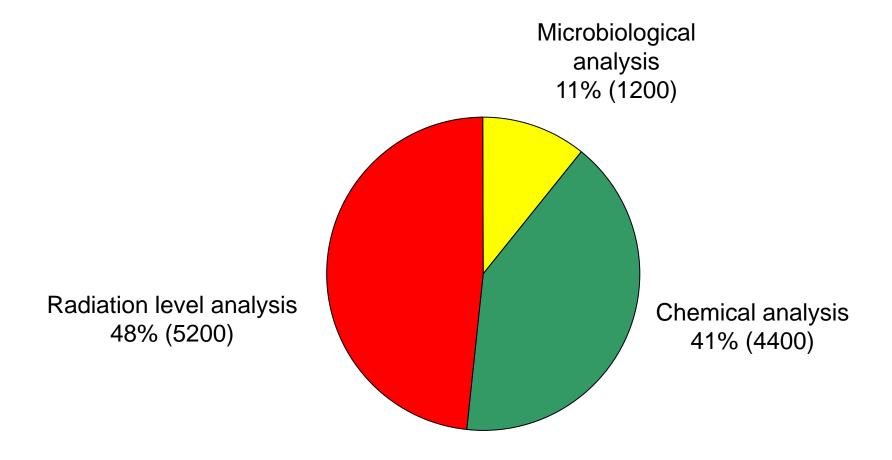


#### Types of food tested

About 10700 food samples of various food groups were tested.



# Types of testing

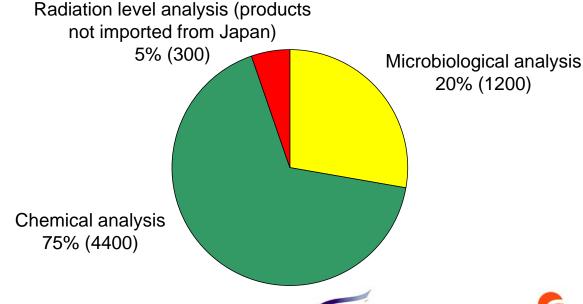






# Types of testing (Cont'd)

- 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 May 2014, all the radiation level test results of about 4900 samples were satisfactory.
- Except that, types of testing for the remaining food surveillance samples are distributed as follows:

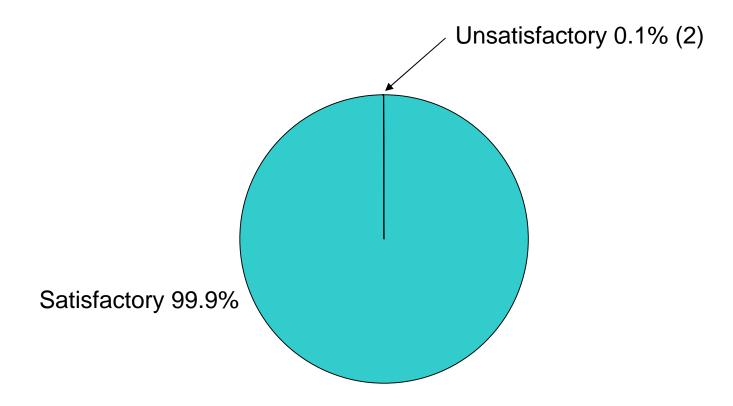






#### Overall results

There were 2 unsatisfactory samples. Overall satisfactory rate was 99.9%.







# Unsatisfactory samples

Food Group	No. of Samples Tested	No. of Unsatisfactory Samples
Vegetables, fruits & products	2700	0
Meat, poultry & products	800	0
Aquatic & related products	1500	0
Milk, milk products & frozen confections	1100	0
Cereal, grains & products	600	0
Others	4000	2
Total	10700	2





# 1. Vegetables, fruits & products

- About 2700 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 800 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 1100 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:
  - Chemical tests (e.g. preservatives, veterinary drug residues and metallic contamination)
  - Radiation level tests
- All samples were satisfactory.













#### 6. Other food commodities

About 4000 food samples were collected. Types included:

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

 Overall satisfactory rate was 99.9%. Except for the rice dumpling sample which was found to contain boric acid announced earlier in May 2014, a pre-packed cookie sample had unsatisfactory food label.





#### 6. Other food commodities(Cont'd)

#### **Food Labelling**

1 unsatisfactory samples:

Sample	Unsatisfactory	Remarks
	item	
1 pre-packed cookie sample	Food labelling	Tertiary butylhydroquinone was not declared on the food label (1)

(1) According to Food and Drugs (Composition and Labelling) Regulations (Cap.132W), food additives must be declared in the pre-packed food's label.





#### Follow-up actions

- Informed the trade concerned of the test results, marked and sealed the imported food concerned and instructed the vendors concerned to stop sale of incriminated food item.
- Traced source of food items in question.
- Take follow-up samples for analysis.
- Prosecution action will also be taken if there is sufficient evidence.





#### Brominated vegetable oil (BVO) testing

- There were recently media reports on the imminent withdrawal of BVO uses in beverages produced aboard (BVO is a food additive that has been banned in many countries but permitted in beverages manufactured in North America).
- CFS has taken, from different retailers, 25 samples imported from North America in May and June this year for testing of BVO.
- It was noticed that one of the samples had BVO listed as an ingredient and the presence of BVO at a level of 0.9 ppm was confirmed in the test.
- The CFS learnt that the affected product is currently not available for sale in the market. Prosecution action will be taken if there is sufficient evidence.

#### Advice for trade and consumers

- The trade should ensure that their food is 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.



