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# Targeted Food Surveillance — Microbiological Quality of Lunch Boxes

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Centre for Food Safety

Food and Environmental Hygiene Department

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# Background

- The hot and humid summer is conducive to the growth of pathogens in foods. Therefore, summer is the peak season of food poisoning. The Centre for Food Safety (CFS) received cases of bacterial food poisoning associated with lunch boxes supplied by food premises in recently years.
- In view of this, the CFS has conducted a targeted food surveillance regularly since 2007 to assess the microbiological quality of lunch boxes.

# Types of test and result

- The CFS collected 300 samples of lunch boxes from different food factories for testing pathogens from April to May this year:
  - *Vibrio parahaemolyticus*
  - *Salmonella*
  - *Staphylococcus aureus*
  - *Clostridium perfringens*
  - *Bacillus cereus*
- All sample results were satisfactory.

# Advice for trade

- Follow the “Five Keys to Food Safety” in food production to prevent food borne diseases:
  - ❑ Choose - Choose safe raw materials
  - ❑ Clean - Keep hands and utensils clean
  - ❑ Separate - Separate raw and cooked food
  - ❑ Cook - Cook thoroughly
  - ❑ Safe Temperature - Keep food at safe temperature

# Advice for schools and institutions

- Order lunch boxes from premises with a valid food factory licence issued by the Food and Environmental Hygiene Department.
- Lunch boxes should be kept in insulated containers above 60°C until they are ready for consumption.
- Shorten the time for storage of lunch boxes as far as practicable.
- Tampering of the lunch boxes such as reheating or addition of gravy at the place of consumption is not advisable.
- Avoid ordering high risk food items (e.g. salad, sushi, etc.)

# Advice for consumers

- Purchase lunch boxes from hygienic and reliable sources.
- Wash hands thoroughly before meal.
- Consume the lunch boxes as soon as possible.
- Do not consume if abnormalities are detected.